

HOUSEHOLD RECIPES

OR

DOMESTIC COOKERY,

BY

A MONTREAL LADY.

(*C. Hannah.*)



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PREFACE.

Many ladies in the fashionable circles of Montreal have urgently commended the excellence of the Recipes contained in the following pages. They combine the greatest novelties in the art of cooking with those approved Recipes, which have generally entered into ordinary use. It will be observed that particular attention has been bestowed on the mode of preparing Side-dishes or *Entremets*, an omission which has been much complained of in other works on the same subject. The Authoress has endeavoured to supply a want which has been long experienced in the culinary department, and trusts her efforts will be appreciated by the public.

MONTREAL, *December*, 1865.

HOUSEHOLD RECIPES.

1.—VERMICELLI SOUP.

The stock for this soup should be made from poultry either turkey or fowls; when sufficiently done, put in a good pinch of saffron, a couple of blades of mace, blended fine, pepper, salt, and a saucer-full of vermicelli, let it boil a quarter of an hour; the red cayenne pepper is preferable.

2.—SOUPE JULIENNE.

Take three carrots, ditto turnips, onions, celery, and a half of a cabbage, cut them all as small as possible, take a lump of butter, about a quarter pound, put it in a saucepan and fry your vegetables in it, have your beef stock made the day previous, put it down in a pot to boil with all your vegetables, adding some parsley, pepper and salt; leave it boil at least three hours, then serve it.

3.—PEA SOUP.

A quart of split peas, to two gallons of water, when boiled three hours, put in a handful of dried mint, a couple of tea-spoonsful of thyme, pepper and salt, have ready a frying-pan with a small piece of butter, slice five onions in it, when fried throw all in the soup, keep stirring it constantly, so as to thicken it, leave it boil four hours, this soup when made of whole peas, after they are boiled must be mashed through a cullender, fry some

little pieces of bread, put them in the soup-tureen and pour the boiling soup over them.

4.—MOCK TURTLE SOUP.

Boil some beef to make the stock, a carrot, some thyme, a couple of onions, allspice, and whole pepper, which must be tied in a bag, then parboil the calve's head and feet, when boiled sufficiently, so as to come easily off the bone, cut it in small pieces, strain the broth, and mix it with the beef stock; make some forced meat of veal, chopped very fine, suet, thyme, savory, a little grated crumbs of bread, one egg, some pepper and salt; form this mixture into small balls the size of marbles, flour them and fry them in suet, a nice light brown; take three eggs, boil them hard, take the yolks and pound them fine, roll them in flour, which you throw with the rest of the ingredients into the soup, add some wine, ketchup, and cayenne pepper to taste.

5.—OYSTER SOUP.

Strain the juice of the oysters, add a little water, as much milk as juice, a good lump of butter, three blades of mace well blended, salt, pepper, add a little flour or crackers, rolled fine; let it boil, pour the boiling juice over the oysters, after placing the latter in the soup-tureen. Some persons boil the oysters in the liquor, but that takes all the flavor of the oyster away and diminishes them in size.

6.—BARLEY SOUP.

Make your broth of beef, when boiled skin it thorough-

ly, put in two or three onions, some celery chopped fine, a couple of turnips, season it with salt and pepper, add half a pound of barley, after being well washed, and leave it boil an hour and a half.

7.—MACCARONI SOUP.

Make a stock of beef, put in red cayenne pepper, and salt to taste, boil some macaroni in milk, add this to the broth, with some ground mace, and serve it hot.

8.—BALL SOUP.

Make rich turkey broth, which season with mace, pepper and salt, fry some onions with a small piece of suet, roll some soda crackers fine, beat up two eggs, mix with the onions a little ground ginger and the eggs together with the rolled cracker, and form them into balls; if not moist enough add a little boiling water, throw the balls in the boiling broth, leave them boil a quarter of an hour, they should rise to be twice the size they were when first put in; this is considered a very choice soup.

9.—GRAVY SOUP.

Make a good beef stock, grate a carrot fine, skin half a dozen tomatoes and mash them through a cullender; flavor with port wine, ground allspice, black pepper and salt; this is a fashionable soup for company, it is not expensive and very simple to make.

10.—BEEF TEA FOR INVALIDS.

Take a piece of the surloin of beef, which cut in very small pieces, put it down with boiling water, leave it boil

till all the juice of the beef is extracted, add a very little salt and serve it with dry toast; be careful to remove all the scum that arises.

11.—HARE SOUP.

Wash and clean three hares, put them down to boil with a good size piece of pork, when the hares are half boiled take them up, cut off the meat from the back bones and thighs, put the remainder of the bones back in the pot to boil, when all is sufficiently cooked strain the broth through the cullender, put it on the fire again with the meat previously taken off the hares chopped fine, add some wine, allspice, pepper and salt, onions and celery chopped fine, or any other vegetables according to taste; this soup can be made with either beef or pork.

12.—BEAN SOUP.

Make a good stock of beef in the usual manner, put your beans over night to soak in cold water, throw them in the soup with three or four onions, chopped fine, salt and pepper to taste, leave them boil an hour and a half, then serve it.

SAUCES.

13.—MUTTON SAUCE.

Sauce for boiled mutton, should be made with the yolk of one egg well beaten, a table-spoonful of flour, two table-spoonful of vinegar, put a cup of the boiled mutton broth into a sauce-pan over the coals, stir in the mixture till it thickens, then take it off, if you leave off stirring it the egg will turn, and the beauty of this sauce is in having it smooth.

14.—FOWL SAUCE.

A table-spoonful of butter, the same of flour, then add boiling water; keep stirring it over the fire till it thickens, to the consistency you require it, if too thick add more water.

15.—MINT SAUCE.

Chop the leaves of green mint fine, put it down with some water, a little sugar, vinegar, and a little butter, serve this with roast lamb.

16.—SAUCE A LA MAYONNAISE.

Put a sauce-pan on the fire, beat up three yolks of eggs with salt and a little lemon juice, keep constantly stirring it, whilst doing so add some olive oil, put as much oil in as will thicken it well, this is used for chicken or fish salad and makes a nice dish for supper.

17.—OYSTER SAUCE.

Strain the liquor of the oysters and the same quantity of milk, a small piece of butter, some mace, pepper, salt and a little of the juice of whatever poultry you are boiling; mix in some flour to thicken it, then add the oysters and serve it in the sauce boat.

18.—TOMATOE SAUCE.

Put down to boil a dozen tomatoes, (after having skinned them by pouring boiling water over them,) with a good size piece of butter, four large onions cut in pieces, a tumbler of beef broth, parsley chopped fine, a couple of cloves, salt, whole pepper and some grated nutmeg.

stir it constantly, when well mashed pass it through the cullender; this sauce can be made in the same manner as tomatoe ketchup.

19.—SAUCE A LA MAITRE D'HOTEL.

Melt together some butter, parsley, chopped onions, salt, pepper, and some lemon juice at the time of serving your meat, vegetables or fish; you pour this sauce over them.

20.—FISH SAUCE.

A table-spoonful of flour, ditto of butter, take a little of the water the fish is boiled in, put in a little anchovy catsup, which gives it a nice flavor, and stir it over the fire till it thickens.

21.—DRESSING FOR LOBSTER SALAD.

Boil three eggs hard, take the yolks, mash them fine with a spoon, and beat them up with a little flour of mustard and some olive oil, until it becomes perfectly smooth, then add some vinegar and pour this over the lobster; this is the Italian way of dressing it.

22.—PUDDING SAUCE.

Put down a tumbler of wine, a little hot water, and a small lump of butter, a tea-spoonful of flour, and sugar to taste, stir it till it boils; this sauce is used with all kinds of boiled puddings.

23.—APPLE SAUCE.

Pare and quarter your apples, put them down with

sufficient water to cover them, add sugar and a little piece of butter, and three or four cloves; this sauce is used for roast goose and pork.

24.—CRANBERRY SAUCE.

Cranberries being very sour, you must put a good deal of sugar to them and a very little water as they make a great deal of juice, add some whole cinnamon broken in pieces; the fruit must be all burst before removing it from the fire.

25.—BREADED SAUCE FOR PARTRIDGES.

Put down some milk to boil, crumble in some stale bread crumbs, leave it boil till rather of a thick consistency, and serve it with gravy sauce.

26.—GRAVY SAUCE.

Take the gravy of whatever you are roasting, stand it over the fire with a little flour, pepper and salt, leave it boil a few moments and then serve.

27.—CELERY OR ONION SAUCE.

Chop the celery or onions fine, boil it in water till tender, mix a little flour in milk, stir it into the boiling sauce, adding a small piece of butter and a little salt.

28.—FISH.

Boiled fish in general never takes more than a half an hour to cook, it should invariably be boiled in a cloth, and served at the table on a napkin, garnished with green parsley; boiled salmon should be served with fennel sauce.

29.—FRIED SALMON.

Cut the salmon in slices of a half an inch in thickness, wash it and dry it well with a cloth, then roll each piece in flour, have a couple of the yolks of eggs well beaten, roll the pieces in the egg and have some sweet oil in the frying-pan; when well heated lay your fish on the pan, not too crowded, strew a little salt over them, when fried a light brown color lay them on the dish, garnished with a lemon sliced in pieces.

30.—FRIED FLOUNDERS AU GRATIN.

Put some butter down to heat, have your fish well dried, crumble some bread with parsley, eschalots cut fine, mushrooms, pepper, salt and grated nutmeg; roll your flounders in this mixture, and fry them a light color.

31.—BROILED FISH.

All fish to be broiled should be well dried in a cloth, and the gridiron made perfectly hot, otherwise the fish is difficult to be cooked without breaking, put a little melted butter over the fish when cooked.

32.—STEWED FISH, WHITE SAUCE.

Cut dorés or esturgeons in slices a half of an inch thick, put down the stew pan with some butter, or two or three table-spoonsful of salad oil; slice four or five onions, some chopped celery and some parsley, fry these in the butter or oil, then add a little water, salt, red pepper chopped fine, ground mace and a little saffron, put in your fish, the water should half cover it, let it stew

slowly, have ready three yolks of eggs with some lemon juice or vinegar, if lemons cannot be procured a couple of table-spoonsful of vinegar will be sufficient, dredge a little flour in the stew, take out the fish when cooked, lay them on your dish; take off the stew pan off the fire; add the eggs and lemon juice to the gravy and stir it a minute or two till it thickens, do not let it boil or it will curdle, throw the gravy over the fish on the dish and garnish it with slice lemons; this way of cooking fish is preferred when cold.

33.—STEWED FISH WITH BALLS.

The fish must be cooked as above, the livers of the fish must be chopped fine, with onions, pepper, salt, mace, nutmeg, and a little ginger; beat up a couple of eggs and add them to this mixture, add some bread crumbs and roll them in crumbs of bread the size of a marble, throw these into the stew and leave them boil, then serve as above.

34.—STEWED FISH, BROWN SAUCE.

Cut your fish as before-mentioned; have ready sliced onions, allspice, pepper, salt, garlic and ginger, put all these down in a sauce-pan with vinegar, put in the fish; add two table-spoonsful of brown sugar, then mix some flour with an ounce of butter, that is if the fish is not fat, if so, only brown some flour and add it to the sauce which should be cooked with the fish; some put treacle instead of sugar.

35.—STEWED FISH WITH PORT WINE.

Prepare everything as for the brown stew, only add

some port or claret wine with a little water, and only one table-spoonful of sugar.

36.—FRIED OYSTERS.

Have some bread crumbs on a plate with salt, thyme, pepper, and one egg well beaten; roll each oyster in the mixture, and then fry in lard or butter a light color.

37.—FISH PIE.

Line the dish with paste as for any other pie, boil cod or haddock, it is best when cold, take out all the bones and skin, lay the fish in layers, season it with salt, red cayenne pepper and a little ground mace, to each layer throw some mushrooms, broken in pieces and some anchovy sauce, make some small balls of butter rolled in flour, the size of small marbles, stew them over each layer till the dish is filled, add a half cup of the water the fish was boiled in, cover it with paste and then bake it.

38.—FISH BALLS.

Boil some salt cod, when cold take out the bones, chop it fine with some onions and a good quantity of cold potatoes, season it and roll it in flour or bread crumbs in balls the size of an apple, and fry them in hot lard or butter; this mixture is nice, put in a pudding dish and baked instead of being made in balls.

39.—FISH SANDWICHES.

Cut two thin rounds of bread and butter, then have some fish boiled, lay some flakes on the buttered bread, and lay some anchovy paste slightly over them, and cover

it with the other round of bread, cut it in diamond or square shapes, lay them on a dish, and garnish with parsley.

40.—MEATS.

To boil a Leg of Mutton.

To boil a leg of mutton it should be put down in boiling water, it will take an hour and a half to cook; if large, two hours; make egg sauce, which has been previously explained under the appellation of mutton sauce, throw a little over the mutton, mixed with capers; boiled mutton should be served with boiled turnips as a garnish.

41.—BOILED TURKEY OR FOWLS.

A turkey will take two hours to cook, make oyster or celery sauce for this dish and always have boiled onions whole served up as a vegetable with it, the liquor will make good soup.

42.—BOILED BACON AND BEANS.

The bacon should be put down and allowed to stew slowly, when the beans are well boiled it must be put in the oven and baked.

43.—CORN BEEF.

If a brisket, two hours and a half will boil it, if a round six hours; garnish a round of beef with carrots and beets, cut in shapes.

44.—STEWED FOWLS.

Cut your chickens in pieces, the thighs, legs, wings,

neck, breast-bone cut in two, back-bone in two, merry-thought and giblets, put all down and half cover it with water, stew it an hour and a quarter, season it with salt, pepper, mace well blended, parsley chopped fine and some garlic, add a little flour blended in water, when cooked take up the fowl, have prepared the yolks of two eggs, two table-spoonsful of vinegar, pour this in the pan, stand it on the fire, stir it till it thickens, then throw it over the chickens.

45.—TO COOK CALVES' BRAINS.

Soak the brains in water, then drain them, and lay a piece of butter in the sauce-pan, put them in the butter, when melted then put in some crumbs of bread, grated nutmeg, some onions, pepper, salt, thyme, and parsley, a glass of wine and a half a cup of water.

46.—A ROAST-BEEF HASH.

If there is any cold roast-beef it makes a nice hash for breakfast, cut it up in small pieces, cover it half with water, dredge some flour, pepper, salt, (the whole red pepper chopped fine is preferable), three onions, and if the beef is not fat, a small lump of butter or suet, stew it one hour.

47.—IRISH STEW.

Put down three pounds of mutton chops, half a dozen potatoes cut in pieces, so as to thicken the gravy, a couple of carrots cut small, three small turnips, and three onions, all cut fine, salt and pepper, not quite as much water as will cover them, and one table-spoonful of sugar, let it stew an hour and a half, add as many pota-

toes as is required for dinner, to come up whole to the table, leave it cook half an hour.

48.—STEWED PIGEONS.

Cut the pigeons in pieces or stuff and cook them whole, with some six onions cut in slices; pepper, salt, and a little water, brown a couple of table-spoonsful of flour and when of a light color, throw a little of the gravy on it till quite blended, then stir it in with the pigeons till it thickens the stew.

49.—STEWED LAMB WITH ASPARAGUS.

Cut your lamb in pieces, put it down with pepper, salt, and a couple of blades of mace, add your asparagus or young peas, time enough to cook them, take the yolks of three or four eggs well beaten with four table-spoonsful of vinegar, or the juice of a lemon, and a table-spoonful of brown sugar; take out the lamb, add the eggs to the gravy and thicken it over the fire, then throw it on the lamb and asparagus.

50.—STEWED SWEET BREAD.

Have some veal broth made, add some marjorum, or thyme, mace, pepper, and salt, stew the sweet-bread, when done, thicken the gravy with a little flour and the beaten yolks of two eggs, then throw it over the sweet-bread.

51.—STEWED VEAL.

Cut the fore quarter of veal, taking off the shoulder into small pieces, put it down with some cloves, whole ginger, a garlic chopped fine, and pepper and salt; stew.

slowly two hours, brown two table-spoonsful of flour, which mix with the gravy till it thickens.

52.—STEWED BACON AND BEANS.

Put down your bacon with a cup of vinegar and water enough to cool it, add ginger, pepper, salt and allspice, string your beans and cut them in halves, put these on time enough to cook them and add browned flour to thicken.

53.—TO BROWN DOWN A ROUND OF BEEF.

Cut holes all over your beef, have some stuffing made thus : crumbs of bread of a two pound loaf, save the crust to stew with thyme, parsley, sweet marjorum, red pepper, cut fine, half a pound of suet chopped fine, allspice and salt ; fill up the holes in the beef with this stuffing, put some fat on a sauce-pan, when melted skewer your round, tie it with a cord, flour it and put it down to stew ; keep turning it until it is browned, then take away all the grease ; put on a pint of water, some of the crusts of bread, two carrots cut in pieces, and some truffles, keep turning the beef often, and if the liquor is much reduced add some more water ; it takes three hours and a half slow cooking.

54.—VEAL CUTLETS.

Prepare some bread crumbs, salt, pepper, and savory, roll your cutlets in this mixture, and fry them in lard or fat previously made hot.

55.—MUTTON PATTIES.

Boil your mutton, then cut it in pieces, take a little of the water it was boiled in, grated nutmeg, mace, salt and

a little of the dried pepper, a small piece of butter, some flour dredged on, line your patty pans with paste, fill them with the stew; when cool cover them with paste crust, let them bake a light brown; to brush the yolk of an egg over the crust, gives it a good color before taking out of the oven.

56.—FORCED MEAT BALLS.

Buy some tender beef that is not stringy, chop it fine, some suet well chopped, thyme, salt, allspice, a couple of eggs, roll them in flour, fry them in hot lard, fat or butter; a quarter of an hour will cook them.

57.—BEEFSTEAK.

Always beat your steak well before putting it on the gridiron; some cooks never wash a steak, but it is preferable to wash it, as there is a good deal of handling before it is purchased; have your gridiron well heated, lay the meat on; have ready a dish with some boiling water, pepper and salt, when your steak begins to brown, turn it in the gravy on the dish; do this frequently before it is cooked, this manner of cooking it makes a rich gravy; when finished lay it on the dish and throw a table-spoonful of melted butter over it; some persons like onions sliced and fried to be served up with the meat.

58.—VEAL OUTLETS EN PAPILOTES.

This is a dish I have frequently eaten of and can answer for its being good; have your outlets cut the same as mutton chops, put in a dish some salad oil, lemon or vinegar, savory, thyme, salt and pepper, put

your outlets to soak an hour in this mixture, then roll it in crumbs of bread ; have some white paper, soak the paper in oil, roll each outlet in a separate paper; tie the paper at the bone, well, so as the oil won't run out, have it drawn tight over the outlets, fry them with a good piece of lard on a slow fire so as the paper won't burn ; serve it with the papillotes on.

59.—ROAST BEEF.

The surloin and the ribs are preferable for roasting ; if possible roast before the fire in a spit, the taste of meat cooked in this manner is quite different to being baked, put a little water at the bottom of the roaster ; pepper and salt as well on the beef as in the gravy, dredge it well with flour, baste it frequently with the drippings, a piece of ten pounds takes two hours and a half, allow a quarter of an hour for each pound.

60.—ROAST TURKEY.

Cut under the leg of the turkey so as to take out the insides, be careful not to break the gall, if you should do so, wash out the inside immediately two or three times, cut off the gall from the liver, open the gizzard and clean it by pulling off the skin which is inside, open at the neck, take out the craw which contains the feed, and wash the inside of the turkey thoroughly ; put your dressing in at the neck, when well stuffed, tie the dressing down to the neck, the dressing is made the same as for wild birds and fowls, with bread crumbs, salt, pepper, thyme, a lump of butter, melted, and one egg, the French roast chestnuts, chop them fine and stuff

the turkey with it, skewer the legs and thighs down, break the breast bone so as to flatten it, roast it in the same manner as beef; pour some of the gravy over the turkey and the remainder serve in the sauce boat.

61.—ROAST MUTTON.

Is done in the same manner as beef, only served up with cranberry or currant jelly, also serve mint sauce.

62.—ROAST GOOSE OR DUCK.

Should be stuffed with sage and onions, put down in a sauce-pan with a little butter, when cooked mix some bread crumbs with it and stuff the goose or duck, season it with salt and pepper; some cooks prefer mashed potatoes instead of onions, the former is the most fashionable.

63.—SAUSAGES.

Should be fried for breakfast or boiled with rice for dinner, they take but twenty minutes to cook, forms a nice side dish with boiled turkey; sausage meat is made in the same manner as forced meat previously explained, and filled in the dried entrails of oxen or pigs.

64.—ITALIAN SALAD OR CHICKEN SALAD.

Roast a fowl, boil some beets, chop fine all the meat that is on the fowl with the exception of the legs as they are too sinewy, chop equal quantity of beets, one large head of celery and four hard boiled eggs, two of which you mix with the ingredients; dress them with plenty of vinegar, olive oil, the red cayenne pepper, salt and mustard; when all is well mixed, put the mixture in your glass dish, garnish it with a sprig of parsley, the

other two hard boiled eggs, cut in round trenches and some of the beet cut in small shapes, put each piece alternately which has a very pretty effect, showing four colors, green, white, red and yellow.

65.—TO BONE TURKEY IN JELLY.

Begin at the neck of the turkey, take a sharp knife, loosen all the meat around the bone, as each member is finished take out the bone, when all is out, have a salt tongue ready boiled and skinned, lay it in the centre of the turkey, the latter looks like a mass of skin till it is stuffed; have some veal chopped fine, suet, crumbs of bread, allspice, ground cloves, pepper, salt and savory, with a cup full of wine; stuff your members of the turkey with this mixture so as each member may look like the original before the bone was taken out, also underneath the tongue as well as over, so as it may lay in the centre; tie the turkey in a cloth and boil it one hour; have some beef boiled down to a jelly, some white wine, the white of an egg well beaten, pass your jelly through a flannel bag so as to clarify it, pour some of this in your turkey mould, sew up the skin of the turkey wherever it is broken; if well stuffed it should be like a fat turkey, put it in a mould, cut a carrot in shapes, hard boiled eggs, cut in rounds and an olive laid all over the breast of the turkey, pour on the remainder of your jelly which should be well filled, let it stand till cold, then turn it out on a dish by holding a cloth wrung out of hot water to the mould a few minutes; this boned turkey has a very pretty effect with the olives and carrots shining through the jelly as also when cut down slicing the red tongue in the centre.

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66.—FRIED HEART AND LIVER.

Cut the heart in long slices and the liver in long strips; fry them in lard or butter, pepper, salt and chopped parsley, when brown lay them on a dish, pour some boiling water on the pan with a little flour; throw this gravy over the meat.

67.—MEAT SANDWICHES.

Cut some slices of bread and butter lay a thin piece of corn beef off the round or some slices of salt tongue; put a little mustard on the meat and cover it with another slice of bread and butter; cut them in small squares, take off the crust, lay one over the other on the dish.

68.—BOEUF A LA MODE.

Put your brisket stuck with cloves, allspice and whole pepper, put it to soak in vinegar four or five days, turn it every day; then put it down with some garlic and salt, a couple of carrots and a very little water, it takes five hours boiling slowly; a round takes longer.

69.—TO BROWN DOWN CALF'S HEAD.

Parboil the head and take out the brains, the head must boil half an hour until the meat comes off the bone, don't break it, beat up the yolks of two eggs, rub them over the head, have some bread crumbs, thyme, salt and pepper, strew it over the head; put in a dish, a piece of suet and some of the liquor it was boiled in, put it in the oven to brown, add a little of the liquor, beat up the brains after being parboiled, make a paste with a couple of eggs, a quarter of a pound of flour, a spoonful of olive oil and a little milk, mix the brains with the paste

or batter and drop it by spoonfuls in boiling lard or butter; garnish the head with the brains which should resemble small cakes, this is a nice looking dish.

70.—ROAST PARTRIDGE.

Wild birds should have the heads as well as feet left on, and turned over the breast under the wings or legs, they should be stuffed the same as turkeys and toasted bread should be laid on the dish under them; the yolk of an egg brushed over the breast of a partridge before being cooked gives it a good appearance. Many don't stuff partridges.

71.—MINCE VEAL.

Boil the veal with a very small quantity of water, chop it up fine, put it down again in the same water it was boiled in, with salt, pepper, a couple of onions chopped fine, some ground mace and allspice, dredge a little flour to thicken the gravy.

72.—MINCE MEAT FOR PIES.

Boil a small piece of the round of beef or fresh tongue will answer the same purpose, chop it fine, pare, core and chop fine some apples, equal quantities with the meat, currants, raisins, some sliced citron, brandy, wine, brown sugar, ground cloves, allspice and nutmeg all to taste; this preparation should be put in a crock and a half cup of molasses thrown over it, will preserve it for six months.

73.—MUTTON CHOPS.

Take the fore quarter of lamb, cut the chops and

flatten with a rolling pin, roll them in flour and fry them in their own suet, add pepper and salt and when well browned lift them on a dish, put a little flour in the pan, water sufficient to make your gravy, stir all up well together and pour over the meat; another way to do nut-ton chops is to roll them in bread crumbs with thyme or savory instead of flour, the latter way is far preferable.

SIDE DISHES.

74.—OYSTER PATTIES.

Stew the juice of the oyster with a little milk, a small lump of butter, a blade of mace blended fine, a little salt and some flour to thicken it well, when boiled take it off the fire and throw in the oysters, fill your patties, which you have previously warmed with this mixture; cover them and serve.

75.—SWEET BREADS.

Stew the sweet bread with a very little water, pepper, salt, a little thyme, chopped parsley, a few morelles or mushrooms broken up and stewed with them, dredge flour over it, and add a very small piece of butter; sweet bread are also very nice rolled in bread crumbs, and fried in butter.

76.—RISOLLES.

Chop some beef as if for forced meat, add some pepper, salt, ground allspice, summer savory; form this meat in long thick rolls; roll them in bread crumbs and fry them in fat or butter, a couple of eggs beaten up and

added to the other ingredients is a great improvement to this dish.

77.—STEWED GIBLETS.

Take the necks, gizzards, livers and hearts of any poultry, put them down to stew with water, a couple of onions chopped fine, pepper and salt; the red garden pepper is preferable for this; brown two table-spoonsful of flour and thicken the gravy with it.

78.—VEAL CROQUETTES.

Chop some of the breast of veal fine, put it down to stew with a cupful of white wine, a little water may be added, pepper, salt, thyme, and a little ground allspice, when cooked have ready some bread crumbs, mixed with a little summer savory or thyme, and roll them in it in the shape of flat cakes, fry these brown in fat, butter, or lard.

79.—ROULADES DE FILLET DE VEAU AUX CHAMPIGNONS

Cut slices from off the breast of veal, roll them flat with a rolling-pin, make a stuffing with bread crumbs in the usual way, take a small lump of this and lay it in the middle of each slice of veal, roll the veal over it and tie it up with a piece of string or cord, fry these roulades in butter on the frying-pan; make a stew of mushrooms or champignons and lay these round the side-dish with the roulades in the centre.

80.—CROQUETS DE VEAU AUX HUITRES.

Put down a piece of veal to boil, when done mince it

fine with the usual seasoning, adding a little ground allspice, mace and summer savoury, beat up three eggs lightly, roll these ingredients into small balls in bread crumbs and fry them in butter; fry some oysters as in No. 36, fill the side-dish with them, putting the croquets in the centre.

81.—VEAL CUTLETS EN PAPILOTES.

Make the same according to the receipt No. 58.

82.—STEWED BOGNONS A LA SAUCE AU CHAMPAGNE.

Cut up a beef's kidney into small pieces, put it down in a sauce-pan with a cupful of champagne and a very little water, a good lump of butter and some onions chopped fine, season with salt, pepper and any other spice, according to taste, and thicken it with browned flour.

83.—TRIPE A LA SAUCE D'HOMARD.

Take the tripe which you have previously put in salt and water for a couple of days, boil it till tender, make a sauce with butter, flour and water, pick out the meat of a lobster, chop it fine, put it down in the sauce to cook with crumbs of bread and a little pepper, add the tripe to it, boil the whole together thoroughly for a quarter of an hour and serve; this dish can be made in a deep plate with a pie crust under and over it.

84.—VEGETABLES.

Potatoes plain boiled should be pared first and strew salt over them whilst boiling, half an hour will cook them,

drain off the water and let them dry a couple of minutes on the stove before serving.

85.—MASHED POTATOES.

Boil your potatoes soft, mash and mix them with butter, ground black pepper and salt ; a little milk or cream softens them, lay them on a buttered common plate, form it round with a spoon, figure it with a fork, let them brown in an oven for an hour, when browned nicely pass them quickly off the plate into the vegetable dish.

86.—POTATOES A LA MAITRE D'HOTEL.

Take your cold boiled potatoes, chop them fine and put them down in a sauce-pan with some butter, parsley, salt, pepper and a cup of cream ; stew them ten minutes ; this is a nice dish for breakfast. Potatoes sliced thin and fried crisp is also a nice way of cooking them.

87.—ASPARAGUS

Should be boiled in soft water without covering the pot as it keeps it green by being uncovered ; they should be tied in small bunches and part of the stalk cut off each one, toast some bread, lay it on the dish, untie the bunches of asparagus, lay them over on the toast, make some butter-sauce and pour it over them.

88.—GREEN PEAS.

Green peas, if young, take but twenty minutes to cook, if old, a half an hour, the same precaution is to be observed about keeping them uncovered as with asparagus, either mint or lettuce should be boiled with them, pass

them through the cullender and add butter, pepper, and salt.

89.—CRANBERRY BEAN.

Cranberry bean should be podded and put down with plenty of water, they take one hour to cook, season them the same as peas.

90.—SACOTASH.

Boil some corn and the long french bean, string them and cut them in pieces, cut the corn off the cob and when the beans are boiled mix and chop them with the cut corn ; add butter, pepper and salt.

91.—SPINACH.

Spinach should be put in water to soak a couple of hours so as to take out all the sand that is under the leaves, wash it well through two or three waters, then put it down to boil ; it should only take a quarter of an hour to cook, slice some onions and fry them in butter, mix this with the boiled spinach when cooked, coddle six eggs, dress the spinach with butter, pepper and salt, lay each egg separate on the top of the spinach. To coddle eggs have some water boiling in a pot, crack the egg and let it fall in the boiling water ; in a minute the yolk will be all covered with the whites, they are then sufficiently done.

92.—MORELLES AND MUSHROOMS

Mushrooms have a great deal of sand in them, they therefore should be well washed through many waters, they should be put down to stew with half a cup of water as

they make a great deal of liquor, a little salt, pepper, a lump of butter and a little flour, twenty minutes will cook them. To put a few of them in any stew you are making (as they impart a nice flavor to it,) you should pare off a little of the end like asparagus; to dry them for winter use, they should be strung on a thread and hung in some dry place, when required to use should be put in soak over night.

93.—EGG PLANT.

Egg plant should be cut in thin slices and soaked for three or four hours so as to allay the bitter taste, have a batter made of milk, flour and eggs, lay each slice in the batter and fry them in butter.

94.—SQUASHES.

Squashes should be cut in pieces when boiled tender; then mashed and seasoned with butter, pepper and salt.

95.—STUFFED CUCUMBERS.

Peel the cucumbers, put the blade of your knife in the side, scoop out as much of the end-part as possible, put your stuffing in the inside, which is made as follows:—boil a little veal, chop it fine with some bread-crumbs, a little of the broth of the veal, savory, salt, red pepper chopped very fine, some grated nutmeg, mix with it a couple of yolks of eggs, put in your sauce-pan some lard, lay in your cucumbers, cover them with a little more lard and some mince veal, leave it cook slowly; when tender lay the cucumbers in a vegetable dish, pour in a wine-glass of wine, a little butter and a little flour, reduce it a little

more, then throw this liquor over your cucumbers which it is necessary to have kept warm.

96.—TOMATOES.

Put in a sauce-pan a dozen tomatoes, having previously thrown boiling water over them so as to skin them; a little salt, pepper, sugar and a lump of butter and some crackers rolled fine, let it stew slowly and serve.

97.—CAULIFLOWER.

Cauliflower must be well washed as there are a good many insects in them; they take an hour and a half to boil, when done serve them with butter sauce.

98.—JERUSALEM ARTICHOKEs

Should be boiled, and when cold cut in pieces and dressed as a salad with oil, vinegar, mustard, salt and red cayenne pepper; if preferred hot, should be served with butter sauce the same as cauliflower.

99.—BRUSSELS SPROUTS.

Brussels sprouts are a peculiar kind of cabbage, each head being no larger than a very small sized apple, they should be boiled and served up to the table with butter-sauce the same as above; all other vegetables are generally cooked in the same manner. Beets when put down in the pot, should not be cut, until after they are boiled.

PICKLES.

100.—EAST-INDIA PICKLE.

Two ounces of tumeric, a quarter of a pound of mus-

tard seed, quarter of a pound of flour of mustard, half an ounce of ground ginger, a tablespoon of curry powder, an ounce of ground pepper and a little red cayenne pepper, mix these ingredients with two quarts of vinegar, let it boil and pour over the vegetables while hot, the vegetables should be composed of cauliflower cut in small pieces, small whole onions, small green tomatoes, small gherkins and the long red bean pepper, these should be put in a brine of salt and water for three days, then into cold water for three days, at the end of which time pour the hot liquid over them, they should be stirred with a wooden spoon every day for at least three months, then bottled and corked tight; this pickle is only fit for use at the end of a year.

101.—BUTTERNUTS.

Butternuts should be procured the last week in July whilst they are small and tender, put them to soak in brine for three days, then in cold water three days more; put down some vinegar to boil with whole allspice, whole black pepper and whole cloves; this should be poured boiling hot over the nuts, they are not fit to eat for three or four months. The liquor of this makes a good catsup.

102.—GREEN TOMATOES OR GHERKINS.

Prepare the brine as above mentioned, boil the vinegar with some whole green pepper and a very small piece of alum, pour this boiling vinegar over the vegetable, in a week turn it off and boil it over again and pour it a second time over the vegetables.

103.—PICKLE FOR BEEF.

To one gallon of water, one pound of salt, a quarter of a pound of moist brown sugar, half a quarter of an ounce of saltpetre, boil and skin it well, when cold use it.

104.—PICKLE FOR PRESERVING EGGS.

A half pint of salt and a half pint of unslacked lime to three gallons of water; boil, when cold have your eggs packed in the tinnet or tub; points downward, be careful to put down none but fresh eggs; the best way of trying them is to look each one through by candle light, when the pickle is cold pour it over the eggs. They should be well covered; some preserve eggs by packing them point downwards in layers of coarse salt, others rub the shell with butter and preserve them in this manner; I prefer the lime water.

105.—SOUSED SALMON.

Boil your salmon and take the bones from it, it must be boiled in vinegar instead of water, slow simmering, add whilst boiling some green fennel or dill and some blades of mace with a little of the red ground cayenne pepper, when cold this is a delightful relish for lunch.

106.—PICKLED OYSTERS.

Open the oysters and take each one away from its liquor, boil some vinegar equal quantities with the liquor of the oysters; put in some whole mace, drop the oysters into the boiling liquor and lift them speedily from the fire, then bottle them; this method keeps the oysters from shrivelling.

107.—PASTRY, PUDDINGS AND JELLIES.

Paste or rather puff paste should be weighed equal quantities of flour and butter, roll the butter as thin as can be rolled in the flour, lay each piece of rolled butter on one side; take the rest of the flour, put it in a bowl, add a little salt and some spring water, turn it with a spoon till the flour is all mixed in the dough, touch paste as little as possible with the hands as it makes it heavy; get some fresh flour, sprinkle your board with it, lay your dough on, roll it, then lay your rolled butter and sprinkle a little flour over it, roll it up, then roll it out and so on till you have used up your rolled butter, which should be done in two or three turns, then put it on your pie plates or patty pans and bake it in a hot oven a very light brown, take a camel's hair brush and brush it over with the yolk of an egg, this gives it a golden color; endeavour to make your paste as quickly as possible.

108.—PIE CRUST.

Take a half pound of butter to one pound of flour, take your butter, break it in little lumps, then add a little water to your flour, reserving some of the flour to sprinkle with, make it into paste, lay your lumps of butter on it, sprinkle a little flour over them, roll them out three times laying the lumps of butter each time on it and beat it hard with a rolling pin; when all the butter is used up lay it on your pie-plates; never roll paste but on one side and put the thickest crust on the top.

109.—APPLE PIE.

Cut your apples in quarters, core them and put them

down to stew with sugar and a little water, as also a half a dozen cloves, ten minutes will stew them, lay your crust on your pie-plate, get some dried orange peel or preserved quince, cut it in little pieces and mix it with the stewed apple, put this in the pie and cover it with a crust having wet the corners all round which makes the top crust adhere better to the bottom one.

110.—CHERRY PIE.

Lay your crust on a deep pie-plate or pudding dish, stone your cherries, put them in the pudding dish with a layer of sugar, then cherries, then sugar and so on till the dish is filled, put on your crust, make an ornament of paste for the centre and bake it, be careful to use a deep dish as cherries make so much juice they require no water.

111.—MINCE PIES.

Make your mince meat a few days before using it, which mixture can be made with or without the meat as previously explained; put it in your pie-plate or patty pans and cover it with a rich crust; you can hardly tell the difference between this way of making it with the minced fruit or that which has the meat added to it.

112.—COCOA-NUT PIES.

Weigh three-quarters of a pound of grated cocoa-nut having first pared off the brown part and grate it on that side; cut up a half a pound of butter and a half a pound of powdered sugar, stir them together to a cream, add a wine glass of wine and some rose water,

Beat the whites of twelve eggs to a standing froth, then stir in the cocoa-nut, sugar and butter, which ought to have been well beaten; butter a dish, lay your puff paste on, put in your mixture and bake it a half an hour in a moderate oven; grate sugar over it when cool and turn it off the baking dish on to your plates.

113.—RASPBERRY TART

Lay some puff paste on a pie-plate, take your preserved raspberries, lay them on; put a bordering of paste around the plate, take some narrow lengths of paste, twist them, lay them from one corner across to the other; continue that, leaving half an inch between, when covered cross them the reverse way, which leaves the preserves showing between the strips of paste; then bake it; any other preserved fruit can be done in the same manner.

114.—PUMPKIN PIE.

Cut your pumpkin in slices, take out the seeds, stew them with whole ginger, sugar, lemon juice and three eggs; add the eggs when the pumpkin is stewed; lay it on your paste and bake it.

115.—RHUBARB PIES.

Take the rhubarb and string it, cut it in small pieces, line your deep dish, put in your rhubarb with every layer, covered well with sugar and a little grated cinnamon, bake it till the rhubarb looks well cooked; this pie can be covered with a crust if you wish.

116.—CUSTARD PIE.

Make a custard with six eggs, a pint of milk and suffi-

cient flour to thicken it, flavor it with six drops of ratafia, lay this mixture on your pie-crust and bake it quickly in a middling hot oven.

117.—POTATO PIE.

Boil some sweet carolina potatoes, mash them and put to them a pint of milk, a good lump of butter, three eggs, a wine glassful of wine, sugar and a little grated nutmeg, three potatoes are enough for this pie ; put the mixture in your pie and bake it.

118.—LEMON PIE.

Grate and put in the juice of a couple of lemons, three eggs, a cup of molasses and some sugar, grated nutmeg, and half a cup of cream, mix this well together and pour it in your pie, bake it in a slow oven.

119.—LEMON PIE (NO 2.)

Take three lemons, grate the rinds and squeeze the juice, add the yolks of three eggs, a table-spoonful of flour, a cup of white sugar and a cup of milk ; mix all the ingredients well together and pour it into the pies, beat up the whites of three eggs to a standing froth and mix with it two table-spoonsful of pulverised sugar ; when the pies are nearly cooked pour on this icing over them and sprinkle a little grated sugar on the top, when browned ; this mixture will fill two pies and is considered a delicious pie.

120.—PANCAKES.

Make a batter of flour, a quart of milk, six eggs, a

couple of tea-spoonsful of brandy; be careful to blend the flour well so as to have no lumps in it, put a little piece of butter, say the size of a hen's egg on the pan and pour a quarter of a cupful of batter on it. Pancake batter should be very thin, when the cake is done slip a knife all around it, turn it over quickly and let it fry slightly on the other side, lay them on the dish, sprinkle pulverised white sugar over them, roll them up and lay each pancake over the other; instead of sprinkling the cake with sugar lay a thin layer of preserves, then roll it up, this way makes it very rich, some prefer no sugar, if so then serve it with golden syrup.

121.—RICE AND MILK.

Take a tea-cup of rice, pick and wash it well and put it down to boil with water; when sufficiently cooked add three pints of milk, sweeten it to your taste and put in some whole cinnamon, let it boil about ten minutes, then take three eggs well beaten and stir it in until it thickens; serve it in a soup tureen.

122.—CORN AND MILK.

The corn lessivé you will get in the market, they also bring milk frozen to go with it; put the corn down to boil in water, leave it boil half an hour, drain off the water and add the frozen milk, stir it till it is melted, then add sugar to taste, when done beat up three eggs, mix it and serve it as above mentioned; when cold this is delicious and considered a very wholesome dish.

123.—A MOULD OF RICE AND CUSTARD.

A cup of rice well boiled in water, when nearly done

add a half cup of milk, let it boil till it soaks up the milk, then pour it in the shape; let it stand till cold; then loosen it around the mould with a pin or knife and turn it out on the glass dish; make a rich custard and pour it over the rice, some pour plain cream over the rice and lay a little lump of jam all around the dish as well as over it, this way is equally as nice as with custard.

124.—SOFT CUSTARDS.

Have a pot of boiling water, what the French call a *bain-marie*, boil your milk, beat up six eggs to the quart of milk, add a tea-spoonful of flour and a little essence of vanilla or ratafia; stir your egg while pouring the boiling milk over them, add a tea-cup full of sugar, have the eggs in a jug or tin-pail, stand your jug in the pot of boiling water or *bain-marie*, keep stirring your custard till it thickens; when it feels thick to the spoon it is done, it takes but a quarter of an hour after standing it in the boiling water; pour your custard in custard cups and let it cool.

125.—CUSTARD SOUFFLÉ.

Cut a sponge cake into slices, lay them in soak in brandy, then put it on the bottom of a pudding dish, throw a rich soft custard over it, then beat four whites of eggs to a froth, add three ounces of pulverised sugar, lay the froth or soufflé on the custard, stand it in the oven to brown, it takes but a few minutes to turn color.

126.—APPLE SOUFFLÉ.

Beat a dozen whites of eggs to a standing froth, mix a

pound of pulverised sugar with it, stew down some apples with a very little sugar with it, lay them at the bottom of the pudding dish, pour your eggs on the top and put them in the oven; let it remain till it takes a light brown color; serve it immediately as it falls if left any time, it is a great improvement to add a little vanilla to the eggs whilst beating.

127.—APPLE CHARLOTTE, OR CHARLOTTE DE POMMES.

Cut your apples in four quarters, core and boil them; when tender, pile them around a dish, then a smaller round till it forms a pyramid by having a quarter apple on the top, throw a rich whip cream well sweetened over them, so as to look perfectly white,

128.—CHARLOTTE RUSSE.

This is an expensive dish, but a very delicious one; make a soft custard according to receipt before-mentioned; dissolve an ounce of isinglass or gelatine in a little milk, let the custard cool, mix the isinglass in it, flavour it with a little vanilla, take a quart of cream, beat it up with a whisk to a froth, sweeten it, add it to the custard, butter a mould and put sponge cakes in narrow strips or ladies' fingers, cutting off the round, tops and bottoms against the side of the shape as neatly as possible; when your mixture has got so thick that you can barely stir it, pour it in the shape, lay your sponge cake in thin pieces on the top, let it stand six hours und then turn it out on a glass dish.

129.—BLANC-MANGE.

Boil a quart of milk and sweeten it with white sugar to taste, dissolve an ounce of isinglass with a little milk, when dissolved add it to the milk; flavor it with essence of rataffa or vanilla, twelve drops to the quart of milk, pour it in your mould, stand it on a plate of coarse salt till it hardens; if in summer, it is better to make it the day before it is required; loosen the blanc-mange all around the mould, lay your hand on the top, when you find that it has the shape, lay a plate on the top and turn it over; if you cannot succeed in this way a cloth wrung out of boiling water and held around the mould for a minute will loosen it sufficiently to turn out; this mode is applicable to any kind of jelly.

130.—BLANC-MANGE MADE WITH STOCK.

After making your stock of calf's feet for jelly take a small part of it, measure it, add equal quantity of milk, sweeten and flavor it, mix it with your melted stock, stir it constantly till cold, then pour it in the mould; this blanc-mange is not as stiff as when made with isinglass.

131.—WHIP CREAM.

Take a quart of cream, sweeten it to your taste, add white wine and some grated nutmeg, beat up your cream to a thick consistency, either with a couple of small silver forks or a whisk, put a tea-spoonful of jam, say strawberry, in your jelly-glass and fill it up with cream; sprinkle a little colored sugar over the top of each glass, this kind of sugar can be bought at the confectioner's.

132.—STEWED APPLES WITH ALMONDS.

Parc a dosen largesized apples, put them with a pound of clarified sugar to boil and a little water when the apples are perfectly tender and of transparent color, take each one up with a spoon carefully, so as not to break them, lay them on your dish, boil the juice till sufficiently thick to stand from a spoon, blanch your sweet almonds by throwing boiling water over them, the skins come off easily, cut them in strips the length of the almond, cut strips of candied citron equal length with the almond, stick a strip of the citron in the apple, then an almond, then a clove and so on till the apple is well filled with them, when all is done pour the syrup over them, this is a nice dish for supper.

133.—PINE-APPLE WATER ICE.

Take a half pint of pine-apple syrup or the jelly from your preserved pine-apple, squeeze the juice of two lemons and add a pint of water, freeze it in your ice-cream mould, which you keep constantly turning in a tub or bucket of ice and coarse salt, loosen the water ice as it forms against the side of the mould or else it becomes lumpy.

134.—FRESH FRUIT WATER ICE.

Mash a pint of fresh fruit through a sieve, put in four ounces of sugar and a pint of water, freeze it, then put it in your shape.

135.—LEMON ICE-CREAM.

Sweeten a quart of cream, flavor it with a few drops of essence of lemon, whip it to a froth, then freeze as

smooth as butter; when frozen put it in your ice-cream mould.

136.—ICE PUDDING.

Crumble sponge cake, mix it with some raspberry or strawberry jam, pour a thin custard over it, take a good pinch of gelatine, which melt with a little hot milk; add this to the other ingredients, cut four ounces of candied citron peel, put all together in a shape, stand it to cook, when cold turn it out like a shape.

137.—ALMOND PUDDING.

Blanch two ounces of almonds, chop them fine, grate some lemon peel, boil a pint of milk and sugar to taste, when it begins to boil, stir in slowly a large cupfull of ground rice and let it boil ten minutes putting in a mould, when cold turn it out, put two ounces of white sugar in a pan with a little water, stir it until melted and becomes a light brown, add the yolks of four eggs to the strained milk and stir it until it thickens; when this is cold pour it around the pudding.

138.—APPLE DUMPLINGS.

Make a paste of suet, take large cooking apples, core them, and fill them with sugar; then cover each apple with a piece of the paste, put them down to boil for two hours in a greased pudding dish with plenty of sugar; before serving them at the table dust some cinnamon over them.

139.—PLUM PUDDING.

Six ounces of bread crumbs, eight ounces of flour, one

pound of chopped suet, one pound of stoned or sultana raisins, one pound of dried currants and a quarter of a pound of candied citron ; cut in small pieces a couple of blades of mace pounded fine, a wine-glass of brandy, one large cup of milk, a grated nutmeg, eight eggs and a pound of brown sugar ; put all these ingredients in a pudding cloth, leave a little room for it to swell, have your pot of water boiling ; for all boiled puddings put your cloth in boiling water, take it out without wringing it, dust flour over it, put in your mixture, tie it, and leave it boil six hours, turn it out on a dish, pour a couple of table spoonsful of brandy over it, then light a piece of paper, set the brandy on fire and serve it in this way with wine sauce.

140.—RICE PUDDING.

Take and wash a half a pound of rice, boil it soft with water and then drain off the water ; put in the rice whilst hot two ounces of butter, four ounces of sugar and four eggs beaten light, add a quart of good rich milk and some ground cinnamon ; after putting it in the baking dish grate some nutmeg over it and then bake it in a hot oven.

141.—GROUND RICE PUDDING.

Take five table-spoonsful of ground rice flour, a quart of milk, boil the milk and stir in gradually the rice till it becomes thick and smooth like paste, then take it from the fire, add a quarter of a pound of melted butter and a quarter of a pound of sugar ; add six eggs well beaten, when all are well mixed, put it in your pudding dish and

grate nutmeg over it, then stand it in the oven and let it bake a light brown color.

142.—BOILED RICE PUDDING.

Mix a quarter of a pound of ground rice with a pint of milk, simmer it over hot coals, stirring it all the time so as to keep it from being lumpy, when it is smooth take it off and pour it in an earthen pan, mix a quarter of a pound of butter, the same quantity of sugar and a half pound of rich cream or milk, stir in the rice, adding nutmeg, the grated rind of two lemons, and some rose water; beat the yolks of six eggs and the whites of two, when light, stir the whole very hard, butter a mould or large bowl, put in the mixture, tie a cloth lightly over it, boil it two hours and serve it with wine sauce

143.—CUSTARD PUDDING.

Boil a quart of milk, it is equally as good when made without boiling the milk; beat up six eggs light, sweeten the milk to your taste, add the eggs, flavor it and bake either in a pudding dish or in cups, grate nutmeg over it and some sweet almonds blanched and pounded fine, strew it on the top.

144.—A BREAD PUDDING.

Crumble a good half-loaf of bread, boil a quart of milk and pour it over the bread, sweeten it to taste, add cinnamon and six eggs well beaten, a good lump of butter, beat them all lightly together, mix in it a half a pound of stoned raisins or a cup of currants, put it in the pudding dish; grate nutmeg over it and bake it in a quick oven

145.—PUMPKIN PUDDING.

A quarter of a pound of stewed pumpkin, three eggs, a quarter of a pound of fresh butter, or a pint of cream, a quarter of a pound of white sugar, half a glass of wine and brandy mixed, half a glass of rose water, a tea-spoonful of mixed spices; nutmeg, mace and cinnamon, stew some pumpkin with as little water as possible, drain it in a cullender, press it till dry and pass it through a sieve; mix your spices, sugar and butter, as also the liquor and beat them well together, then stir in three eggs, cover a deep pie plate with a puff-paste and put in the mixture, when cold grate sugar over it.

146.—COCOA-NUT PUDDING.

Peel and grate a pound of cocoa-nut, then mix it with three small sponge cakes grated, stir together till very light a half pound of butter and a half pound of sifted sugar, beat six eggs very light, stir them gradually into the butter and sugar, in turns with the cocoa-nut, stir it very hard, put it in a buttered dish and bake half an hour.

147.—MONTREAL PUDDING.

Beat up three eggs, strain them through a sieve, gradually add a gill of milk, stir these well together, add two ounces of brown sugar and some nutmeg, mix these in the eggs and milk and add four ounces of flour, beat it in a smooth batter by degrees, add seven ounces of bread crumbs, mix all thoroughly at least half an hour before you put the pudding in the pot; have an earthen bowl or mould well buttered, tie a cloth tight

over it, let it boil three hours without stopping, add a half pound of raisins if you like.

148.—A BATTER PUDDING.

Six eggs well beaten, six table-spoonsful of flour, three half pints of milk, mix the eggs and flour together, then by degrees, the milk; boil it in a cloth dusted with flour and serve it with wine sauce; it takes two hours to boil.

149.—ALMOND PUDDING (NO. 2.)

Blanch and beat in a mortar to a paste, a half of a pound of sweet almonds, a half an ounce of bitter ones with a table-spoonful of orange water, add to this three ounces of butter, melted in a wine glass of hot cream, four eggs well beaten, a little nutmeg and a glass of brandy, boil it in a tin mould, it will answer for a baked almond pudding if put in a dish with puff-paste.

150.—SWEETMEAT PUDDING, WITH OR WITHOUT PUFF-PASTE.

Put a puff-paste all over your dish, lay a layer of sweetmeats at the bottom of the dish, slices of preserved citron is the most preferable to be used, then take six eggs, a half a pound of sugar and half a pound of butter, and beat them altogether, then pour it over the sweetmeats; the oven must not be too hot.

151.—CARROT PUDDING.

Grate three good sized carrots, add one pint of milk, five eggs, a couple of dozen bitter almonds pounded fine, a half a pound of sugar, a table-spoonful of butter, mix all well together and bake it.

152.—A BOILED APPLE PUDDING.

Make a paste of suet instead of butter, fill the paste with apples cut in pieces, cloves and dried orange peel, cover it with sugar; take up all the corners of the paste and draw them together, tie it up in a bag and boil it a couple of hours; serve with wine sauce.

153.—SWEETMEAT ROLLEY POLEY.

Make a common paste of butter, lay your jam in it, roll it over round, then lay it in your cloth the full length; flour it and tie it at the ends, lay a plate in the pot and then put your pudding sauce over it.

154.—A BAKED BATTER PUDDING.

Five eggs, a small piece of butter melted, sugar, flour and milk or water made into a batter the thickness of pancake batter and beaten like a pound cake; when nearly baked sprinkle some sugar on the top.

155.—FRENCH PUDDING.

One cup of butter, one of sugar, one of milk, three of flour, four eggs and baked.

156.—ORANGE PUDDING.

Grate the rind of three oranges and squeeze their juice, weigh half a pound of butter, the same of sugar and six eggs well beaten, line your pudding dish with a puff paste, put the mixture in it; it takes three quarters of an hour to bake; grate sugar over it.

157.—LEMON PUDDING.

Eight ounces of butter, eight ounces of sugar, eight

eggs, ten ounces of bread crumbs, the grated rind of three lemons and the juice well squeezed out, stone a few raisins and garnish each length of a tin melon shaped mould with it, pour in the mixture, cover and boil it two hours and serve it with wine sauce; this pudding when cold can be sliced and fried with butter, it is a nice relish for lunch.

158.—BOILED CUSTARD PUDDING.

Take five table spoonsful of milk from a quart, mix them with two large table-spoonsful of flour, set the rest of the milk to boil, flavour it with bitter almonds, when it has boiled stir in the cold milk and flour, set it away till cold, beat the yolks of ten eggs and the whites of four, stir them in the milk with a half glass of wine and a quarter of a pound of sugar; butter a large mould or bowl, put in the pudding, tie a cloth tightly over it and keep it always covered with water; when it is cold turn it out and serve it with a sauce.

159.—SNOW PUDDING.

Dissolve a half a small package of Cox's gelatine in a half pint of water, add a pound of sugar, the juice of four lemons and the whites of two eggs, beat all up till very light and spongy, pour it into a mould, turn it out and serve it with a custard around it made with the yolks of the two eggs.

160.—CAMBRIDGE PUDDING.

Two ounces of sugar, two ounces of butter, two ounces of flour, three eggs, the whites of two and a half pint of milk, melt the butter in the milk, mix the whole together,

put it in tea-cups and bake it a half an hour; serve it with wine sauce.

161.—GOOSEBERRY OR RHUBARB FOOL.

Boil your gooseberries, or rhubarb to a pulp; add sugar to your taste and three eggs well beaten, stir in slowly over the fire till thickened; spices to suit the taste can be added.

162.—CALF'S FEET JELLY.

Boil the head and four feet in six quarts of water, reduce it to three, take it off, pass it through a muslin sieve and leave it stand till the next day, take all the flesh from the bones which makes a good cheese head for breakfast, which I shall give in another receipt; skin off all the fat, put your stock down to melt in a preserving pan with the third of a bottle of wine, sweetening with white sugar to taste, lemon or lime juice about half a cup full, ground cinnamon and a good pinch of Spanish saffron, which gives it a pretty color, the whole should come to a boil, beat up the whites of six eggs with their shells, pour this in; when it boils up to cover over the shells have your flannel bag ready attached to your jelly stand close to the fire; lift your pan very slowly off; and pour it in the bag, be careful not to shake it, you must have a deep dish under the bag on the floor to receive your jelly, cover over your bag with a blanket so as the steam will not escape, have no draft in your kitchen whilst the jelly is running as it must be kept warm or the jelly becomes too glutinous to run; if it is not clear the first time pour it back in the bag and so on till it is as clear as crys-

tal, lift the dish from under the bag very carefully, replacing by another, and fill your moulds and glasses.

163.—MOULD OF JELLY ORNAMENTED WITH BLANC-MANGE.

Fill the flower of the mould with blanc-mange, leave it harden, then pour on an inch thick of calf's foot jelly, leave that harden, then blanc-mange, and so on till the mould is filled.

CAKES.

164.—TIPSY CAKE.

Pour a pint of wine over a sponge cake, let it stand till thoroughly moistened, blanch and cut in strips, a half an ounce of sweet almonds, stick them in the cake, lay around it some ratafia, pour over the whole a rich custard, add two table-spoonsful of brandy and pour over the cake.

165.—DOVER CAKE.

A pound of sugar, a pound of flour, a half pound of butter, a half pint of milk, half a tea-spoonful of soda dissolved in the milk, a little cinnamon, a grated nutmeg, a glass of rose water and six eggs, beat all up lightly and bake it in two hours.

166.—PLUM CAKE.

A pound of sugar, a pound of butter, a pound of flour, four pounds of sultana raisins, four pounds of currants and two pounds of citron cut in pieces, a pound of sweet almonds blanched and chopped fine; eight eggs,

one glass of brandy, one glass of wine, one ounce of rose water, two blades of mace ground fine, some cloves and ground allspice, beat your butter to cream, then add your sugar, beat the yolks and whites of eggs separately; mix all well together, roll your fruit in flour and then add them; when all is well mixed, tie three sheets of paper around your hoops so as the cake may not burn, butter it well and pour in your mixture, when it browns well on the top lay a sheet of paper over it; it takes four hours to bake.

167.—COOKIES.

A dinner plate of flour, a cup of sugar, a cup of sour milk, a tea-spoonful of soda and a small lump of butter; roll it out and cut it in small cakes and bake them.

168.—COOKIES (NO. 2.)

Take half a pint of milk, mix it with a half pound of powdered sugar, sift three pounds of flour into a pan and cut up in it a pound of butter, rub the butter very fine in the flour, add a grated nutmeg and some cinnamon with rose water; work in the sugar; make the whole into a stiff paste, adding, if necessary, a little more milk, then dissolve a teaspoonful of saleratus; knead the dough till it becomes quite light, roll it rather more than an inch thick, cut it into cakes, add some carraway seeds and cook in a brisk oven.

169.—COOKIES (NO. 3.)

Two teacups of sugar, with one of butter, two eggs well beaten, dissolve a teaspoonful of soda in a cup of

milk and grate a nutmeg in it, mix all the ingredients together into as much flour as it will require to roll out on the board ; the paste must be half an inch thick, bake in a moderate oven.

170.—NEW YEAR COOKIES.

A half pint tumblerful of milk, which for this cake is best sour, a tumbler of butter, two of powdered sugar, and four cups of sifted flour ; stir the butter and sugar till quite light, beat five eggs, stir them in the mixture, grate a nutmeg and add lemon juice and cinnamon, dissolve lastly a teaspoonful of saleratus in vinegar or warm water, then add the flour, bake them in small tins in a moderate oven, twenty minutes.

171.—THE JESSIE CUP CAKE.

One cup of butter, two of sugar, three of flour and four eggs ; flavor with nutmeg.

172.—MONTREAL CAKE.

Two eggs, two cups of sugar, quarter of a pound of butter, a teaspoonful of saleratus in a cup of sour milk or cream and a grated nutmeg ; raisins can be added if liked.

173.—NOUGAT.

Blanch a pound of almonds which you cut in strips, put them to dry, put down two ounces of sugar to melt in a buttered sauce-pan ; keep stirring the sugar constantly, when the sugar begins to turn a little, throw in your warm almonds which you have kept dried in the oven,

stir until the sugar is all turned with the almonds, turn them out on a plate.

174.—SODA LOAF.

Four breakfast cups of flour, one of melted butter, one of sugar, one of warm milk, one tea-spoonful of soda, dissolved in the milk, currants and a grated nutmeg.

175.—POUND CAKE.

A pound of butter, one of sugar, one of flour, twelve eggs, a glass of rose-water, beat the butter to a cream, then add the sugar and rose-water, beat the yolks and whites of eggs separately, mix the yolks with the other ingredients, which must be beaten to a standing froth ; sift in the flour at the last, beat up all as light as possible and bake in a moderate oven.

176.—FRENCH CAKE.

Five tumblers of flour, three of sugar, one of butter, one of milk, three eggs, a grated nutmeg, a tea-spoonful of soda dissolved in the milk, a half pound of almonds blanched, cut them in strips, beat up your butter to a cream, the eggs separately as before mentioned, almonds floured and mixed in the last of all.

177.—CURRANT CAKE.

A pound of flour, half a pound of butter, half a pound of brown sugar, the same of currants, three eggs and a half a pint of warm milk ; dissolve a tea spoonful of soda in the milk.

178.—RICE CAKE.

A pound of rice, a pound of sugar, a little more than half a pound of butter, seven eggs, the juice of two lemons, or a few drops of ratafia if preferred, bake in a square tin pan, lay a piece of thick paper well buttered on it, pour in your mixture and when nearly baked sprinkle some pulverised sugar over it, cut it in square pieces.

179.—SPONGE CAKE.

One pound of sugar, a dozen eggs, the weight of six eggs in flour, beat the whites of eggs to a standing froth, mix the yolks with the sugar and then the whites; flavor it with a few drops of ratafia, after all is well beaten stir around very slowly; the flour to be sifted in by degrees; do not beat it after once the flour is put in, bake in a slow oven one hour.

180.—GINGER SNAPS.

One half pound of butter, two eggs, a pint of molasses, a tea-spoonful of saleratus, three table-spoonsful of ground ginger, a pound and a half of flour and a half pound to roll them with; they should be stamped and rolled over a stick.

181.—CHEAP CAKES.

A pint of milk, a table-spoonful of butter, a heaping tea-spoonful of saleratus dissolved in the milk, a pint of molasses, two table-spoonsful of ground ginger, mix all these ingredients in two pounds of flour.

182.—A VERY NICE KIND OF SMALL CAKES.

A half pound of butter, a half pound of sugar, an ounce

of cinnamon and roll it out in small cakes ; it takes two pounds of flour and a good deal of working to be able to roll them out as they are short ; if they are too hard add a couple of eggs, a little piece of candied citron or orange is laid in the centre of these cakes, bake them in a moderate oven.

183.—CUP CAKE.

Two large tea-cups of molasses, the same of brown sugar, the same of fresh butter, a cup of milk, one of powdered allspice and cloves mixed, a half a cup of ginger and five cups of sifted flour.

184.—KISSES.

These cakes require a good deal of trouble in the shaping. To one pound of pulverised loaf sugar, beat the whites of four eggs to a standing froth, mix the sugar with the whites of eggs, add a few drops of essence of lemon, have ready a sheet of white paper which wet with a brush in a little water, lay it on your baking pan ; take a tea-spoonful of any kind of stiff jelly, lay it in lumps on your paper, take a table-spoonful of your mixture lay it well over the lump of jelly as smooth as possible so as to form an oval shape ; stand them in a cool oven till they turn a little, then take them out ; take off two of them, lay them together and stand them again in the oven till they stick, having the appearance of an egg.

185.—A CRULLER CAKE.

A quarter of a pound of butter, add the same quantity of sugar, a little ground cinnamon, four eggs and as

much flour as you will require to roll them out, twist them in any shape you please, fry them in lard or butter, when they are of a light color take them out and sift sugar over them.

186.—LOAF CAKE.

Sift two pounds of flour, setting aside a half pound to sprinkle with at the last; a pound of butter, a pound of pulverised sugar, four eggs, a pound of sultana raisins, chopped fine, a half pint of milk, a glass of brandy, a table-spoonful of mixed spices, mace, nutmeg, cinnamon, and a half pint of brewer's yeast; this is a substantial cake for lunch.

187.—JELLY CAKE.

Take a round sponge cake, or pound cake baked on flat dinner plates, cut the cake through twice making three round slices, cover each layer with a jelly pretty thick, lay a thin icing over it, flavored with rum and sprinkle colored sugar on the top.

188.—GOLD CAKE.

Take the yolks of eight eggs, one cup and a half of sugar, two cups of flour, a half cup of butter, one tea-spoonful of cream of tartar, a half a tea-spoonful of soda dissolved in a half cup of milk, flavor with essence of lemon or ratafia.

189.—SILVER CAKE.

Whites of eight eggs, two cups of sugar, two and a half cups of flour, half a cup of butter, half a cup of milk, half a tea-spoonful of soda with one and a half

tea-spoonful of cream of tartar, flavor it and bake them in square tins; cut them in square cakes. The silver cake is much improved by icing: both these cakes I can highly recommend.

190.—JUMBLES.

Half a pound of butter, the same of sugar, a table-spoonful of rose water, a grated nutmeg, a tea-spoonful of cinnamon, three eggs and a half a pound of sifted flour; roll them out in thin strips and shape them round with a hole in the centre like a ring,

191.—JUMBLES (No. 2.)

Three pounds of flour, one pound and a half of butter and a pound of sugar, stir to a cream the butter, beat up the yolks and whites of eggs separately, then mix the ingredients with some essence of lemon or rose water and any spices according to taste; add some of the flour; flour your board; stir the mixture, hand out the shapes as before mentioned and cook them on buttered tins; when done sift sugar over them.

192.—ALMOND POUND CAKE.

A pound of butter, a pound of sugar, one of flour, one of citron, one of almonds, a glass of brandy, a glass of rose water and twelve eggs.

193.—SWEET SANDWICHES.

Take a sponge cake and cut in thin slices, lay a layer of currant jam or jelly, then cover it with another slice of the cake and cut them in triangular shapes.

194.—GINGER BREAD.

A cup of butter, a cup of sugar, a cup of milk, a cup of molasses, two tea-spoonsful of soda, five eggs and four cups of flour, dissolve the soda in milk and melt the butter with the molasses; put ginger to your taste, beat this as light as possible for at least a half an hour, bake them in small patty-pans; it will rise double the height of the mixture. It keeps fresh a long time in a damp place.

195.—GINGER BREAD (NO 2.)

Six eggs, a pound of butter, beaten up to a cream, a pound of sugar, a pint of molasses, a tea cupful of ground ginger, a tea-spoonful of pearlash dissolved in milk, nutmeg, cloves, allspice and two pounds of flour; fruit is an improvement, this cake can also be made without eggs.

196.—CRULLERS.

Use what sour milk you have to spare, mix in a quarter of a pound of butter, use your own judgment as to the quantity of sugar; a tea-spoonful of saleratus to the pint of sour milk, two eggs; mix well with the hand into flour sufficient to enable you to roll out easily, fry in boiling lard, fat or butter: spices can be added if liked and they can be twisted in any shape.

197.—MACAROONS.

Half a pound of sweet almonds blanched, pounded fine in the mortar with a little rose-water, half a pound of pulverised sugar, the rind of a lemon grated, the whites of three eggs whisked to a standing froth, mix all well

together and drop a spoonful on an oiled tin ; they take a short time to bake, lift them with a knife whilst hot.

198.—VERY NICE CAKE.

A cup of butter, one of sugar, a table-spoonful of cream, two eggs, a grated nutmeg, a little soda, and as much flour as will mix it.

199.—SCOTCH SHORT BREAD.

Rub into a pound of flour, four ounces of butter, four of sugar, one egg, a table-spoonful of cream, roll it and bake in a moderate oven, strew carraway comfits on the top.

200.—BRISTOL CAKE.

Six ounces of sifted sugar, six ounces of fresh butter, four whites and two yolks of eggs, nine ounces of flour, three quarters of a pound of picked currants, mix all well together and butter an iron ; then drop the mixture with a spoon, and bake them in a hot oven.

201.—A NICE COMMON CAKE.

Take four pounds of flour, add one and a half pounds of sugar, a handful of ground spices, cloves, allspice and nutmeg, a table-spoonful of brewer's yeast, mix it up well with cream or milk and bake it in a quick oven.

202.—PLAIN SHORT BREAD.

For two pounds of flour, a pound of butter and six ounces of sugar ; melt the butter, pour it into a pound and half of flour, reserving the remainder to roll it with ;

cut it in any shape nearly an inch thick, prick it with a fork and strew comfits on the top; lay the cakes on white paper dusted with flour and, then on tins, cook in moderate oven.

203.—SHERWSBURY CAKE.

A pound of butter, one of sugar, a little cinnamon, four eggs and some carraway seeds, when well beaten add a pound and a half of flour to the ingredients, then take what extra flour you require for rolling, roll them very thin, cut them with a tumbler and watch them as they bake quickly.

204.—QUEEN'S CAKE.

A pound of butter, the same of sugar, twelve eggs and a good table-spoonful of soda dissolved in a little cream and three pounds of flour; beat the butter to a cream and the eggs beaten separately.

205.—COCOA-NUT BALLS.

Peel the black skin of the cocoa-nut and grate it on that side, weigh it and put half the quantity of sugar to it, one white of an egg beaten to a standing froth, roll them in the hand a little pointed, butter a flat sheet of tin and flour it, then lay the balls on and bake in a slow oven; when brown a little on the top, take them out, and lift them with a broad bladed knife.

206.—COCOA-NUT ROUND CAKE.

Take a pound of sugar, half a pound of butter, a tea-spoonful of milk, a tea-spoonful of saleratus dissolved in the milk, a table-spoonful of lemon juice and four eggs;

beat the whole well together till light and creamy, then stir in the grated cocoa-nut, line a square tin pan with well buttered paper and put in the mixture an inch and a half deep, bake it in a quick oven and cut it in square pieces when done ; icing is a great improvement.

207.—BISCUIT AU CHOCOLAT.

Take six eggs, three ounces of flour, an ounce and a half of sweet chocolate grated fine and ten ounces of sugar, beat the yolks of the eggs with the chocolate and sugar, until they are well mixed, then add the whites beaten to a froth ; stir in flour without ceasing, then put in a buttered mould. This cake is generally iced.

208.—DES ECLAIRS.

Cook sponge cake dough in small diamond shapes or lady's finger moulds, scoop out the centre and fill with a thick rich custard, put the two halves of the cake together and ice them with chocolate icing made as follows :—Two whites of eggs beaten to a froth, some pulverised white sugar and grated chocolate to make it of a thick consistency ; lay the icing on with a knife and stand it in a cool oven to dry ; this icing made with coffee and flavored with rum if preferred.

209.—BOSTON CREAM CAKE.

Half a pound of butter, a tea-spoonful of sugar, a little salt and a pound of flour, pour it all into a quart of boiling milk, stir it until it cleaves from the pot, put it aside to cool, break in eight or ten eggs, mix it thoroughly and add a tea-spoonful of saleratus dissolved in a half tea-cup of milk, put this on buttered pans, rub over with

a feather the yellow of egg on each one; when done cut them open and fill them with a thick custard.

210.—ROSE CAKE.

Beat up to a cream twelve ounces of butter, mix with it a wine glass of wine and a pound of sugar; beat the yolks and whites separately of eight eggs, stir them in the butter and sugar, a pound of flour and just before baking add a half pound of raisins, a half pound of currants, a quarter pound of citron and a quarter pound of blanched almonds, butter your pans and after beating the cake, light fill your moulds and bake it.

211.—DROP CAKE.

Half a pound of sugar, quarter of a pound of butter, three eggs, a little nutmeg, some rose water and a half pound of flour, drop them on buttered tins and sprinkle sugar over them.

212.—CREAM CAKE.

Rub to a cream a half a pound of butter, half a pound of sugar, five eggs, whites and yolks beaten separately, a pound and a quarter of sifted flour and add a cup of rich cream before baking.

213.—ICING FOR A PLUM CAKE.

Four whites of eggs, a pound of pulverised sugar and four tea-spoonsful of gum-dragon melted in cold water, lay it on the stove till dissolved, beat up the whites to a standing froth, mix the sugar and gum-dragon, flavor it with essence of lemon or ratafia and lay it on the cake with a knife; the cake must be floured first; stand the icing till it is dry and then put on a second coating.

214.—BREAD.

Three pints of boiling water mixed with three pints of cold water, put in two gallons of flour and add a spoonful of salt, when all is luke warm mix in a half oup of brewer's yeast, mix all thoroughly with a spoon and knead in the flour free of lumps, cover it over with a cloth and stand it in a warm place to rise ; bread is better by being set to rise over night ; the next morning put it on your board and knead it up with flour, it should be well kneaded, stand it in buttered pans again to rise, it should be left to rise at least three hours longer, cut it with a knife across the top before baking to prevent it cracking, when baked leave open the doors of the oven and let it stand a half an hour to dry if the crusts are hard, damoen a cloth and roll it around them.

215.—SODA ROLLS.

Rub in a quart of flour two tea-spoonsful of cream of tartar, one of soda and one pint of milk ; the soda must be dissolved in the milk ; a couple of table-spoonsful of butter and a little salt ; if required take a little more flour but they must be mixed quite soft.

216.—ROLLS (No. 2.)

Put your milk to be heated luke-warm, say a quart ; cut up a very small piece of butter in it, take three table-spoonsful of yeast, a little salt and one egg broken into it ; then work in the flour like bread, roll it an inch thick and cut them in round cakes ; stand them in your baking pan in a warm place to rise, mix them at twelve o'clock for tea at six, they only take ten minutes to bake.

217.—ROLLS (NO. 3)

Three pints of flour, one ounce of salt, a half a cup of brewer's yeast and one pint of luke-warm milk, take a little more flour to knead it with, make a hole in the middle of the flour, stir in the warm milk in the yeast and add it, stir it to make a stiff batter, sprinkle some flour over the top, set it in a warm place to rise for four hours, then add half a cup-ful more of warm milk and knead it with more flour into a dough for at least ten minutes; then divide it into small pieces, knead each separately, form them into rolls, cover them and set them to rise an hour and a half longer, then bake them.

218.—ROLLS (NO. 4.)

Put some flour in a bowl forming it all round the sides, pour in the middle a tea-cupful of milk, which you must warm with a lump of butter the size of a hen's egg, then add some luke-warm water, a half a cup of white sugar, and a tea-cupful of baker's yeast, pass the luke-warm water with the baker's yeast through a pitcher once or twice to make it frothy, then stir it in the flour; take but a small quantity of the flour to mix with it, leave the batter thin, stand it to rise for four hours, then take a spoon-ful of the thick batter after having previously stirred in all the flour that was in the bowl and mix it with the hand in a little more flour so that the dough will be soft without sticking to the board or plate, butter a tin pan and bake them.

219.—BUNS.

Four pounds of flour, a quarter of a pound of butter,

two ounces of sugar, a pint of milk, two eggs and three table-spoonsful of yeast, knead them well and set them to rise an hour.

220.—BATH BUNS.

A half a pound of butter, a pint of warm milk, a quarter of a pint of fresh yeast, a tea-spoonful of salt, four eggs well beaten and two pounds of flour, let them rise for an hour, make it into thick cakes the size of a dinner plate, bake them in a quick oven, cut them in three rounds, butter and serve hot.

221.—SALLY LUNN

Take a pound and a half of flour, make a hole in the centre, put in two ounces of sugar, cut up in a pint of warm milk, a tea-spoonful of salt, three eggs and a couple of table-spoonsful of brewer's yeast, mix the ingredients well together put in a greased tin baking pan, cover it and set in a warm place to use, bake it in a moderate oven and send to the table hot.

222.—POTATO CAKES.

Boil half a pound of potatoes, bruise them and add to them one ounce of butter and as much milk as will make them pass through a cullender, take four table-spoonsful of yeast and a quarter of a cup of warm water; mix it with the potatoes, add some salt and two and a half pounds of flour, knead it well; if not of a proper consistency put a little more milk to it, stand it to rise in a warm place, bake them a half an hour in an oven not quite as hot as for bread; you can toast and butter them.

223.—BUTTER BISCUIT.

Two pounds of flour, a half a pound of butter, half a pint of milk and a tea-spoonful of salt.

224.—SOFT WAFFLES.

Six eggs, a quart of milk and sufficient flour to make it in a batter a little thicker than pancake batter, heat your waffle irons well, then pour in some of the mixture and cook them a light color; when one side is browned turn the other, grease your irons with a little bit of butter enclosed in a piece of white cotton, after each waffle is finished have ready a little melted butter, sugar and cinnamon, which you throw over each one and serve very hot.

225.—HARD WAFFLES.

Make into a dough, a lump of butter, a couple of eggs, a little cream or milk, sugar can be added if desired, work it with a spoon in the flour to a thick dough, cut it in lumps, butter your hard waffle irons and heat them well, lay a lump of dough, shut to and squeeze it hard, cook them as the soft waffles, they are very pretty looking as well as nice tasted, being stamped in flowers.

226.—SOFT MUFFINS.

Beat up five eggs, mix it with a quart of milk, a couple of ounces of butter, a large tea-spoonful of salt, three table-spoonfuls of brewer's yeast, enough of flour to make it a stiff batter, warm the milk and butter together, add to them the salt and eggs, stir in the yeast and lastly the flour, cover the mixture and set it to rise in a warm

place about three hours; when it has risen sufficiently, grease the baking pans and muffin rings, set the rings on the pan and pour the batter in; bake them a light brown. When you split them to put in the batter do not cut them with a knife as it makes them heavy, pull them open with your hands.

227.—INDIAN MEAL CAKE.

Take one egg, a little sugar, three pints of Indian meal, and sufficient flour to mix it, roll it out square, then cut in cakes and bake it on a tin.

228.—CORN BREAD.

To two tumblers of Indian meal one of flour, a tea-spoonful of soda dissolved in a cup of milk, a half a cup of molasses and a small piece of butter; mix all thoroughly with a little milk or water, add a little salt, butter flat tin dishes and flour them and pour in your mixture; when baked cut them in squares, this cake can be made with three eggs instead of using the soda, some prefer muscovado sugar to molasses, but the first mentioned is the true American mode of making it.

229.—BUCKWHEAT CAKES.

Take a couple of pounds of buckwheat flour, add to it three salt spoonsful of fine salt, pour in hot water almost amounting to a boil; when well mixed with the flour add cold water to make it luke-warm and a pretty thick batter, add two good table-spoonsful of brewer's yeast set it to rise over night, rub your gridiron with a little fat or butter and cook the cakes very thin; butter each one whilst hot, some prefer eating them with golden syrup.

230.—FLAP-JACKS.

Mix flour with luke-warm water, and some brewer's yeast, set it to rise as in the before mentioned recipe and bake them in the same manner as buckwheat cakes.

231.—SPANISH WAFERS.

Take three eggs, mix it with as much flour as you would take to roll it as thin as possible, then put them down in your frying-pan with a small quantity of salad oil; when hot fry each one by themselves; if they are a large size they rise a good deal, take them out with a ladle, lay them on a dish to dry and throw some sugar and ground cinnamon over them.

232.—A NICE DISH FOR TEA.

Take some slices of bread cutting off the crust, make a batter of three eggs and a pint of milk, soak the bread in it, put some butter in the frying-pan, fry the slices of bread till brown, then sift a little sugar, and cinnamon over it.

233.—CREAM OF TARTAR BISCUIT.

Take a good quantity of flour say two pounds, crumble into it a quarter of a pound of butter, a tea-spoonful of soda, two tea-spoonsful of cream of tartar dissolved in a cup-fal of milk, add a little salt and stir this into the flour with a spoon; then take some cold milk or water till you have all the flour used up into a dough, take extra flour and roll out the dough, cut the biscuit in round shapes an inch thick.

PRESERVES.

234.—STRAWBERRY, RASPBERRY, OR ANY SMALL FRUITS.

Weigh a pound of sugar to the pound of fruit, put down the sugar with a very little water and throw in the fruit; when well cooked it should hang from the spoon like a thread, put them into jars and lay a piece of paper steeped in brandy over them; then cover up the jars. Gooseberries and currants require to have the stems and tails cut off; cherries are done in the same manner, excepting they should be stoned.

235.—PRESERVED PINE-APPLES.

Peel them and cut in thin slices or chip them in small pieces if preferred; some cooks grate them; boil the pine-apple first in water, then add the sugar and leave them boil until transparent, take up the slices and let the syrup boil to a thick consistency.

236.—QUINCE PRESERVE.

Peel and core the quinces; the apple quince is the best for preserving, boil them until you can pass a brown splinter through them, take them up and drain through a cullender, boil the seeds in a small bag with the quinces, put down a little of the water the quinces were boiled in to make the syrup, which you have previously made, pound for pound, throw in the quinces and let them boil in the syrup until they turn a pink color, take them up and leave the syrup, reduce till sufficiently thick.

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237.—CRAB APPLE PRESERVE.

Crab apples are the best for preserving when the frost touches them; take a darning needle and prick each apple through with it in one or two places, weigh them, pound of sugar to pound of fruit, make the syrup and squeeze in the juice of a couple of lemons, throw in the crab apples, let them boil in the syrup till clean but not to pieces, when each one is finished take them up with their stalks on; leave the syrup reduce and then pour it over the crab apples.

238.—CITRON PRESERVE.

Peel the citron melon, cut them in pieces, take off the part which contains the seeds leaving merely the rind to preserve, weigh it equal weights of sugar and citron, put down the citron in water to boil with whole ginger and the green parings, when boiled so tender that you can pass a broom splinter through it take up the pieces and drain through a cullender, take a portion of the water the citron was boiled in to make the syrup, as well as the pieces of whole ginger already boiled, give the syrup a good boil up, put in the pieces of citron, leave them cook till perfectly clear, cut up three lemons to six pounds of fruit in slices and leave them boil in the syrup, when the syrup is done it should hang from the spoon like a thread, and pour this over the citron; if the next day it looks watery, boil the syrup up once more, when well reduced pour it over the preserved citron; after it has stood a week it assumes a green appearance, which is caused from having boiled the parings with it.

239.—EGG PLUM PRESERVE.

Egg plums should be preserved with the stalks on; pour boiling water over them and remove the skins, put down the sugar to boil with a very small quantity of water, throw the egg plum in, leave them boil about twenty minutes, take them up and bottle them, reduce the syrup one half, pour it boiling over the egg-plums, leave them stand two days, then take the syrup and give it another good boil up, then pour it over the plums for the last time, this is a beautiful preserve for small tartlets.

240.—TOMATO PRESERVE.

Pour boiling water over the tomatoes and skin them; after being skinned weigh them pound for pound, put the sugar down to boil with a little water and throw in the tomatoes; then throw in some whole ginger; the tomatoes should be taken up whole and put in the crocks, leave the syrup boil to a proper consistency and pour it over the tomatoes, the syrup requires to be boiled the following day as the tomatoes make a great deal of liquid; this makes a most delicious preserve.

241.—GREEN LIME PRESERVE.

Soak the lime in a brine for three days, then in fresh water for three days, make a small hole with a skewer at one end of the lime, scoop out the seeds and insides, put the sugar down to boil, throw the limes in after having boiled them as in the citrus preserve; when thoroughly cooked lift them and leave the syrup reduce to one half, pour it over the limes, and let it stand by for a

couple of days, boil the syrup again as with other preserves.

242.—BLACK BUTTER PRESERVE.

Take strawberries, raspberries, blueberries, damson or Orleans plumbs, mix these all together and weigh them a pound of fruit to a pound of sugar, put this down to boil ; to be right it should be boiled thick with very little syrup about it ; this preserve is very good, spread on bread instead of butter for children. In France it is sold on paper by the pound.

243.—CRAB APPLE JELLY.

Take the small crab, put them down to boil well covered with water ; when boiled to a pulp, strain them through a wire sieve, put down the mixture already strained to boil with the sugar till it becomes a complete jelly.

244.—HEN'S NEST.

Take four eggs, make a hole with a pin in one end, take out all the yolk and white, fill this with a liquid blanc-mange, stand each shell in an egg cup and put it away to cool ; put some orange marmalade on a dish, when the blanc-mange is hardened, break off the shells and stand the whole eggs in the centre of the orange marmalade. This looks like a nest of eggs and has a pretty effect for a supper table.

245.—ORANGE LIQUEUR OR CURACOA.

Cut the white off of the peel of the orange, break it

up in pieces and put them in a bottle ; the bottle should be half full of the peel, fill it up with white rum, leave it steep for three months, drain off the liquor and put a pound of sugar to a pint of juice, put this sugar down to boil with a very small quantity of water, when the syrup has boiled for about five minutes pour this into the rum, pass it through a flannel bag and bottle it. The longer this liqueur is kept the thicker and better it gets.

246.—CHOCHE-CHERRY LIQUEUR.

Pick the cherries and put them in rum to steep for three months, make the liqueur as in the before mentioned receipt.

247.—PEACHES IN BRANDY.

Take a cloth and wipe the peaches dry, take a darning needle and stick the peaches through here and there, make a syrup of a quarter pound of sugar to a pound of fruit, stand the fruit in your bottles, pour over them the syrup, fill up the bottles with pale brandy, stand the bottles in a pot of cold water on the fire and leave them come to a boil ; lift off the bottles, cook them quickly and set them away, these bottles should be air-tight or the peaches become dis-coloured.

248.—RASPBERRY VINEGAR.

To three pints of raspberries one pint of vinegar, leaves these soak for a week or fortnight if required, then squeeze the raspberries through a cloth ; to a pint of juice put a pound of sugar ; put the sugar down to

boil with the vinegar, it takes but a short time to thicken, pass through a flannel bag, and when cool bottle it.

249.—GINGER BEER.

To a gallon of boiling water a pound of brown sugar, an ounce and a half of cream of tartar and the same of ginger, when it is luke-warm put in a tea-cupful of brewer's yeast, put it in a jar and cork it for a week; bottle it in ginger beer bottles, cork it and tie the corks down with a strong cord, put it in a damp place where it is kept cool.

250.—MULLED WINE.

Put down a bottle of claret wine to boil with cloves, brown sugar and allspice, when well boiled grate some nutmeg over it; some like adding the yolks of eggs well beaten to the wine.

251.—CURRANT WINE.

Two quarts of currants to one quart of water and a pound of sugar, stir the whole together and then let it stand for three or four days: at the end of which time, should it be clean, bottle it, if not, leave it stand a little time longer until fermentation ceases.

252.—ORGEAT.

Take a bottle of gin, add a few drops of ratafia to it, put down a half pound of sugar with a pint of milk, add this to the gin; pass it through a flannel bag and bottle it, this is fit to drink in a couple of days, a small quantity of it is poured in a tumbler and filled up with water.

MISCELLANEOUS RECIPES.

253.—TAFFEE.

Have a pound of butter, a pound and a half of sugar and a quarter-pound of treacle ; boil the ingredients together until it is cooked which you know by putting a little in cold water ; if it hardens, it is finished, then butter plates, mix a little essence of lemon in it and pour it on.

254.—TO HERMETICALLY SEAL AND KEEP TOMATOES

Peel the tomatoes and put them in a porcelain kettle, add one pound of sugar to about one hundred tomatoes, place them over the fire and let them remain until they come to a boil ; the bottles are then to be placed in a kettle and covered with cold water, then put over the fire until the water boils, fill the bottles while they are hot, cork them with rosin and completely cover the cork.

255.—TO KEEP PEACHES, WHITE RASPBERRIES, OR STRAWBERRIES FRESH.

Peaches should be first cored and quartered, procure Hartell's Patent glass jars, fill the bottles half full of peaches, put in two or three table-spoonsful of ground white sugar, fill the bottle with slices of peaches and put over as much more sugar till the bottle is completely filled ; stand them in the boiler on the fire, fill in cold water as far as the neck of the bottle, leave the covers hang on each bottle ; when the water comes to a boil take up the bottles quickly and put on the stoppers or covers tight ; after a time there will arise a

scum or mould on each jar, remove this and the remainder will be as perfect as picked fresh ; this method will keep good all winter and is less expensive than preserves.

256.—TOASTED CHEESE.

Cut up some mild cheese with a small piece of butter, mustard, vinegar and a little red cayenne pepper ; melt this in the oven ; when done lay it on slices of toast and serve it.

257.—OMELETTE.

Take seven eggs, beat them up with a couple of table-spoonsful of milk, a little salt and some chopped parsley, put a piece of butter on the frying-pan ; pour in the omelette and when baked on one side, gently turn over the one half and slide it on your breakfast dish.

258.—CHEESE HEAD.

Take the meat from off the bones of the calf's head and feet, chop up the tongue with it, mix it with whole pepper, whole allspice, salt, thyme, and a cup full of the melted stock ; it takes a good deal of salt, put it in the mould and turn it out when cold ; it is eaten with vinegar, mustard and oil.

259.—LOBSTER PIE.

Pick out the meat of a good sized lobster and chop it fine, put it in your pudding dish with some pepper, salt, crumbs of bread and a good lump of butter, put in more lobster and so on till the dish is filled, having the bread

crumbs with a lump of butter on the top, stand this in the oven to bake brown.

260.—ALMOND TARTS.

Half a pound of sweet almonds blanched and pounded in a mortar, add a pint of thick cream, the yolks of five eggs with a half a pound of powdered sugar, then add the almonds and cream and some orange flower water: lay a puff paste on your dish and fill it with the mixture; this is an extremely fashionable tart.

261.—TO MAKE ONE BARREL OF SOAP.

Take fourteen pounds of rosin bar soap, three pounds of sal soda, one pound of pulverised rosin, and eight ounces of table salts; put this into five gallons of soft water over a slow fire until dissolved, then put it into a barrel and fill up with cold water, add two ounces of spirits of turpentine and stir it up.

262.—AN EXCELLENT COUGH REMEDY.

Twenty grains tartar emetic,
Forty grains pulverised opium,
Four ounces sweet spirits of nitre,
Two ounces of liquorice;
Twelve table-spoonsful of honey and one pint of whiskey.

For an adult one dessert-spoonful three times a day, at night, when the cough is troublesome, take the same proportions; for children a tea-spoonful and so on according to the age.

263.—HAIR OIL.

Two ounces of oil of almonds,
Two ounces of castor oil,
Two ounces of spermicetti,
A little bit of alkinot root about a penny-worth;
Stir all well together before using it.

264.—FOR A WHITLOW.

The best salve for drawing without pain is honey mixed with flour, to the consistency of a salve, spread it on a piece of linen and lay it on the affected part.

265.—EYE WATER FOR INFLAMMATION OF THE EYES.

Half an ounce of white copperas to a quarter pound of white sugar.

White of one egg added to a half pint of water.

If when applied to the eyes it smarts too much add a little more water.

266.—SHINING GERMAN BLACKING.

Break a cake of white wax into small pieces and put it into an earthen vessel, pour over it as much oil of turpentine as will quite cover it, leave it for twenty-four hours closely covered up, by this time the wax will be dissolved to a paste, which is then to be mixed with as much real ivory-black in fine powder, as is necessary to give the whole a very black colour; when it is wanted for use, take a little out of it on the point of a knife, lay it on the brush and rub it into the leather of the boots or shoes; should it get dry in the jar add a little fresh oil of turpentine.

267.—FLY POISON.

Dissolved two drachms of the extract of quassia in a half pint of boiling water, adding a little sugar or syrup, pour the mixture on plates.

268.—TO REMOVE GREASE-SPOTS FROM SILK,
COTTON OR WOOLLEN GOODS.

To two ounces of spirits of wine add one of French chalk and five ounces of tobacco-pipe clay, make this mixture into rolls of about the length of a finger and let them dry. This composition is to be applied by rubbing it on the spots, either dry or wet, and afterwards brushing the parts rubbed there with.

269.—CURE FOR A FELON.

The cure is said to be certain and is published at the particular request of a person who had experienced its success for a great number of years.

Take a piece of rock salt about the size of a walnut and wrap it up closely in a green cabbage leaf, but if not to be had, in a piece of brown paper well moistened with water; lay it on hot embers and cover it up as if to roast for twenty minutes, take it up and powder it as fine as possible then take some hard soap and mix the powdered salt with it so as to make a salve, if the soap should contain but little turpentine which its smell will determine add some more, but if it smells pretty strongly of it, none need be added; apply the salve to the part affected and in a short time it will totally destroy the felon and remove the pain.

270.—TO REMOVE INK STAINS FROM WHITE CLOTHS.

Sixpence worth of oxalic acid to a pint of soft water

271.—EXTRACT OF VANILLA.

This delightful flavour is made by taking one quart of pure French brandy, cut up fine one ounce of vanilla bean and two ounces of tonqua bean bruised, add these to the brandy and set it by for two weeks, frequently shaking it, then filter it carefully and it is ready for use.

272.—VARNISH FOR VIOLINS.

Fine copal mixed with sulphuric ether is the ordinary varnish used on violins: if it is desired to colour the wood, dissolve one ounce of dragon's blood in one ounce of rectified spirits of wine, brush the wood over till it appears of the requisite colour.

273.—A GOOD HAIR OIL.

Tincture of Spanish fly one ounce,
Oil of rosemary half an ounce,
Oil of thyme half an ounce,
Best castor oil four ounces,
Cologne water two ounces;
Mix well together.

274.—DOMESTIC CHAMPAGNE.

Cider sixty gallons.
Clear spirits three gallons.
Honey two and a half gallons.
Boil and ferment.

CONTENTS.

SOUPS.

	No.	Page.
Barley Soup.....	6	6
Balt Soup.....	8	7
Bean Soup.....	12	8
Beef Tea for Invalids.....	10	7
Gravy Soup.....	9	7
Hare Soup.....	11	8
Maccaroni Soup.....	7	7
Mock Turtle Soup.....	4	6
Oyster Soup.....	5	6
Pea Soup.....	3	5
Soupe Julienne.....	2	5
Vermicelli Soup.....	1	5

SAUCES.

Apple Sauce.....	23	10
Bread Sauce for Partridges.....	25	11
Celery or Onion Sauce.....	27	11
Cranberry Sauce.....	24	11
Dressing for Lobster Salad.....	21	10
Fish Sauce.....	20	19
Fowl Sauce.....	14	9
Gravy Sauce.....	26	11
Mint Sauce.....	15	9
Mutton Sauce.....	13	8
Oyster Sauce.....	17	9
Pudding Sauce.....	22	10
Sauce a la Maitre d'Hotel.....	19	10
Sauce a la Mayonnaise.....	16	9
Tomato Sauce.....	18	9

FISH.

	No.	Page.
Broiled Fish.....	31	12
Fish Balls.....	38	14
Fish Pie.....	37	14
Fish Sandwiches.....	39	14
Fried Flounders au Gratin.....	30	12
Fried Oysters.....	36	14
Fried Salmon.....	29	12
Stewed Fish, White Sauce.....	32	12
Stewed Fish with Balls.....	33	13
Stewed Fish, Brown Sauce.....	34	13
Stewed Fish with Port Wine.....	35	13

MEATS.

A Roast-Beef Hash.....	46	16
Beefsteak.....	57	19
Boiled Bacon and Beans.....	42	15
Boiled Turkey or Fowls.....	41	15
Bœuf à la Mode.....	68	23
Corn Beef.....	43	15
Forced Meat Balls.....	56	19
Irish Stew.....	47	16
Italian Salad or Chicken Salad.....	64	21
Fried Heart and Liver.....	66	23
Meat Sandwiches.....	67	23
Mince Meat for Pies.....	72	24
Mince Veal.....	71	24
Mutton Chops.....	73	24
Mutton Patties.....	55	18
Roast Beef.....	59	20
Roast Goose or Duck.....	62	21
Roast Mutton.....	61	21
Roast Partridge.....	70	24
Roast Turkey.....	60	20
Sausages.....	63	21

No.	Page.
6	6
8	7
12	8
10	7
9	7
11	8
7	7
4	6
5	6
3	5
2	5
1	5

23	10
25	11
27	11
24	11
21	10
20	19
14	9
26	11
15	9
13	8
17	9
22	10
19	10
16	9
18	9

	No.	Page.
Stewed Bacon and Beans.....	52	18
Stewed Fowls	44	15
Stewed Lamb with Asparagus	49	17
Stewed Sweet Bread.....	50	17
Stewed Pigeons.....	48	17
Stewed Veal.....	51	17
To Boil a Leg of Mutton.....	40	15
To Cook Calves' Brains.....	45	16
To Brown Down a Round of Beef.....	53	18
To Bone Turkey in Jelly.....	65	22
To Brown Down Calf's Head.....	69	23
Veal Cutlets.....	54	18
Veal Cutlets en Papillotes.....	58	19

SIDE DISHES.

Asparagus.....	87	28
Brussels Sprouts	99	31
Cauliflowers.....	97	31
Croquets de Veau aux Huitres.....	80	26
Cranberry Bean.....	89	29
Egg Plant.....	93	30
Green Peas.....	88	28
Jerusalem Artichokes.....	98	31
Mashed Potatoes.....	85	28
Morelles and Mushrooms.....	92	29
Oyster Patties.....	74	25
Potatoes a la Maitre d'Hotel.....	86	28
Rissoles	76	25
Roulades de Filet de Veau aux Champignons....	79	26
Sacotash	90	29
Spinach.....	91	29
Sweet Breads.....	75	25
Squashes.....	94	30
Stewed Giblets	77	26
Stuffed Cucumbers	95	30

No.	Page.
52	18
44	15
49	17
50	17
48	17
51	17
40	15
45	16
53	18
65	22
69	23
54	18
58	19

87	28
99	31
97	31
80	26
89	29
93	30
88	28
98	31
85	28
92	29
74	25
86	28
76	25
ns... 79	26
90	29
91	29
75	25
94	30
77	26
95	30

No.	Page.
Stewed Rognons a la Sauce au Champagne.....	82 27
Tomatoes.....	96 31
Tripe a la Sauce d'Homard.....	83 27
Veal Croquettes.....	78 26
Veal Cutlets en Papillotes.....	81 27
Vegetables.....	84 27

PICKLES.

Butternuts.....	101 32
East-India Pickle.....	100 31
Green Tomatoes or Gherkins.....	102 32
Pickle for Beef.....	103 33
Pickle for Preserving Eggs.....	104 33
Pickled Oysters.....	106 32
Soused Salmon.....	105 33

PASTRY, PUDDINGS AND JELLIES.

Apple Pie.....	109 34
Apple Souffle.....	126 39
Apple Charlotte, or Charlotte de Pommes.....	127 40
Almond Pudding.....	137 43
Apple Dumplings.....	138 43
Almond Pudding (No. 2).....	149 47
Blanc-Mange.....	129 41
Blanc-Mange made with Stock.....	130 41
Boiled Rice Pudding.....	142 45
Bread Pudding.....	144 45
Batter Pudding.....	148 47
Baked Batter Pudding.....	154 48
Boiled Apple Pudding.....	152 48
Boiled Custard Pudding.....	158 49
Cherry Pie.....	119 35
Cocoa-Nut Pies.....	112 35
Custard Pie.....	116 36
Corn and Milk.....	122 38
Custard Souffle.....	125 39

	No.	Page.
Charlotte Russe.....	128	40
Custard Pudding.....	143	45
Cocoa-Nut Pudding.....	146	46
Carrot Pudding.....	151	47
Cambridge Pudding.....	160	49
Calf's Feet Jelly.....	162	50
French Pudding.....	155	48
Fresh Fruit Water Ice.....	134	42
Ground Rice Pudding.....	141	44
Gooseberry or Rhubarb Fool.....	161	50
Ice Pudding.....	136	43
Lemon Ice-Cream.....	135	42
Lemon Pie.....	118	37
Lemon Pie (No. 2.).....	119	37
Lemon Pudding.....	157	48
Montreal Pudding.....	147	46
Mince Pies.....	111	35
Mould of Rice and Custard.....	123	38
Mould of Jelly Ornamented with Blanc-Mange....	163	51
Orange Pudding.....	156	48
Pancakes.....	120	37
Pie Crust.....	108	34
Pine-Apple Water Ice.....	133	42
Plum Pudding.....	139	43
Potato Pie.....	117	37
Pumpkin Pie.....	114	36
Pumpkin Pudding.....	145	46
Raspberry Tart.....	113	36
Rice and Milk.....	121	38
Rice Pudding.....	140	44
Rhubarb Pies.....	115	38
Soft Custards.....	124	39
Snow Pudding.....	159	49
Stewed Apples with Almonds.....	132	42
Sweetmeat Pudding, with or without Puff-Paste..	150	47

No.	Page.
...128	40
...143	45
...146	46
...151	47
...160	49
...162	50
...155	48
...134	42
...141	44
...161	50
...136	43
...135	42
...118	37
...119	37
...157	48
...147	46
...111	35
...123	38
...163	51
...156	48
...120	37
...108	34
...133	42
...139	43
...117	37
...114	36
...145	46
...113	36
...121	38
...140	44
...115	36
...124	39
...159	49
...32	42
...50	47

Sweetmeat Roley Poley.....	No. 153	Page 48
Whip Cream.....	131	41

CAKES.

Almond Pound Cake.....	192	58
A Nice Dish for Tea.....	232	69
Buns.....	219	65
Bath Buns.....	220	66
Bread.....	214	64
Boston Cream Cake.....	209	62
Biscuit au Chocolat.....	207	62
Butter Biscuit.....	223	67
Buckwheat Cakes.....	229	68
Bristol Cake.....	200	60
Cream Cake.....	212	63
Cream of Tartar Biscuit.....	233	69
Cookies.....	167	52
Cookies (No. 2.).....	168	52
Cookies (No. 3.).....	169	52
Currant Cake.....	177	54
Cheap Cakes.....	181	55
Cup Cake.....	183	56
Cruller Cake.....	185	56
Crullers.....	196	59
Cocoa-Nut Balls.....	205	61
Cocoa-Nut Pound Cake.....	206	61
Corn Bread.....	228	68
Dover Cake.....	165	51
Des Eclairs.....	208	62
Drop Cake.....	211	63
Flap-Jacks.....	230	69
French Cake.....	176	54
Ginger Snaps.....	180	55
Gold Cake.....	188	57
Ginger Bread.....	194	59

	No.	Page.
Ginger Bread (No. 2.).....	195	59
Hard Waffles.....	225	67
Icing for a Plum Cake.....	213	63
Indian Meal Cake.....	227	68
Jessie Cup Cake.....	171	53
Jumbles.....	190	58
Jumbles (No. 2.).....	191	58
Jelly Cake.....	187	57
Kisses.....	184	56
Loaf Cake.....	186	57
Montreal Cake.....	172	53
Macaroons.....	197	59
Nice Common Cake.....	201	60
New Year Cookies.....	170	53
Nougat.....	173	53
Potato Cakes.....	222	66
Pound Cake.....	175	54
Plum Cake.....	166	51
Plain Short Bread.....	202	60
Queen's Cake.....	204	61
Rice Cake.....	178	55
Rose Cake.....	210	63
Rolls (No. 2.).....	216	64
Rolls (No. 3.).....	217	65
Rolls (No. 4.).....	218	65
Soda Loaf.....	174	54
Sponge Cake.....	179	55
Silver Cake.....	189	57
Sweet Sandwiches.....	193	58
Scotch Short Bread.....	199	60
Shrewsbury Cake.....	203	61
Soda Rolls.....	215	64
Sally Lunn.....	221	66
Soft Waffles.....	224	67
Soft Muffins.....	226	67

No.	Page.
.....195	59
.....225	67
.....213	63
.....227	68
.....171	53
.....190	58
.....191	58
.....187	57
.....184	56
.....186	57
.....172	53
.....197	59
.....201	60
.....170	53
.....173	53
.....223	66
.....175	54
.....166	51
.....202	60
.....204	61
.....178	55
.....210	63
.....216	64
.....217	65
.....218	65
.....174	54
.....179	55
.....189	57
.....193	58
.....199	60
.....203	61
.....215	64
.....221	66
.....224	67
.....226	67

viii

	No.	Page.
Spanish Wafers.....	231	69
Topsy Cake.....	164	51
Very nice kind of Small Cakes.....	182	55
Very Nice Cake.....	198	60

PRESERVES.

Black Butter Preserve.....	242	73
Crab Apple Preserve.....	237	71
Citron Preserve.....	238	71
Crab Apple Jelly.....	243	73
Choke-Cherry Liqueur.....	246	74
Currant Wine.....	251	75
Egg Plum Preserve.....	239	72
Ginger Beer.....	249	75
Green Lime Preserve.....	241	72
Hen's Nest.....	244	73
Mulled Wine.....	250	75
Orange Liqueur or Curacao.....	245	73
Orgeat.....	252	75
Peaches in Brandy.....	247	74
Preserved Pine-Apples.....	235	70
Quince Preserve.....	236	70
Raspberry Vinegar.....	248	74
Strawberry, Raspberry, or any Small Fruits.....	234	70
Tomato Preserve.....	240	72

MISCELLANEOUS RECIPES.

A Good Hair Oil.....	273	81
An Excellent Cough Remedy.....	262	78
Almond Tarts.....	260	78
Cheese Head.....	258	77
Cure for a Felon.....	269	80
Domestic Champagne.....	274	81
Extract of Vanilla.....	271	81
Eye Water for Inflammation of the Eyes.....	265	79

	No.	Page.
For a Whitlow	264	79
Fly Poison	267	80
Hair Oil	263	79
Lobster Pie	259	77
Omelette	257	77
Shining German Blacking	266	79
Taffee	253	76
Toasted Cheese	256	77
To Hermetically Seal and keep Tomatoes	254	76
To keep Peaches, White Raspberries, or Straw- berries fresh	255	76
To make one Barrel of Soap	261	78
To Remove Grease-Spots from Silk, Cotton or Woolen Goods	268	80
To Remove Ink Stains from White Cloths	270	81
Varnish for Violins	272	81

TX 715 H394 1865 Reserve